THE WASHINGTON BEE

VOL. XXIX NO 13 WASHINGTON, D. C., SATURDAY AUGUST 29, 1908.

Congressional Library.

The Political Situation

EX-GOV. P. B. S. PINCHBACK. What He Said to a Representative of The Bee.

Ex-Governor P. B. S. Pinchback, who came from Baltimore, Md., a few days ago to this city, to attend the Douglass Memorial, was met by a Bee representative Tuesday, who put to him several questions concerning politics. He was asked as follows:

What do you think of the campaign?

The present campaign is a momentous one for the country, and a very serious one for the colored people. It will determine which of the two great parties — the Republican or the Democrat — shall have control of its great National Government for the next four years at least, and possibly for many more years.

What is your opinion of the candidates?

Either that splendid man and well-equipped statesman, William H.Taft, or WilliamH.Bryan will be the next president. The candiates of the other parties are not in the running.

How do you like the platforms?

The platforms of the two parties speak for themselves. The records of each are well known. The Republican party was born in the cradle of liberty, and has ever been the champion of freedom and equality before the law for all mankind. Under its administration of the government, prosperity, peace and happiness have been the common lot of the people and the republic has been elevated to the exalted rank of an acknowledged world-power of which every other nation must stand up and take notice. In short, the Republican party is safe and sane, and both worthy and capable of admiinstering the National Government in the best interest of all the people. Its platform is outspoken and clean-cut on all the important questions and issues in which the people are vitally concerned, and its condidate for the presidency stands flat-footed on the platform. In my opinion he is sure of election. So far as I can observe there is but one element of weakness confronting us — over-confid nce.

The Democratic candidate, it is said, is the same old Bryan; but he is going for the presidency on different lines from those he employed in his former campaigns. Evidently he believes in the lesson we were taught at school, viz.: If at first you don't succeed, try, try again. He has discarded, seemingly, all of the dangerous fads and issues which characterized his entrance into public life, and now assumes the virtue of reformation even if he has it not. It will not be prudent for our party managers to rate him too cheaply.

The Democratic platform is also outspoken on all the issues — save one; and that one is the issue of issues, so far as the colored people are concerned. It is the rights and privileges of the Negro. To me, this omission is significant. In truth, it becomes doubly so when we recall Mr. Bryan's reference, in his speech of acceptance, to platfroms being binding on what they omit as well as what they contain.

The Southern, which is the dominant, wing of his party is in favor of the repeal of the three war amendments, especially the Fifteenth. This amendment is the sheet anchor of Negro citizenship. Its elimination from the Constitution would be calamitous in the extreme to the colored race, and might lead to his disfranchisement in every State in the Union.

If there were no other reasons why colored voters should vote against him, in my opinion this is sufficient. But there are many others, too numerous to mention.

WANTS JUSTICE DONE TO NEGRO.

Noted Educator Requests the World to Call Attention to How Mobs Are Threatening Civilization.

TWENTY-FIVE NEGROES HAVE BEEN LYNCHED WITHIN SIXTY DAYS.

Mob Law Terrifies Innocent, Emboldens Vicious — No Sympathy With Crime.

(By telegraph to the Editor of The World.)

Baltimore, August 19. — Within the past sixty days twenty-five Negroes have been lynched in different parts of the United States. Of this number only four were even charged with criminal assault upon women. Nine were lynched in one day on the charge of being connected with murder. Four were lynched in one day on the charge that they passed resolutions in a lodge approving the murder of an individual. Three were lynched in one day on the charge that they had taken part in the burning of a gin house. The others were lynched for miscellaneous reasons.

One was publicly burned in open daylight in the presence of women and children, after oil had been poured upon his body, at Greenville,Texas, and reports state that a thousand people witnessed the spectacle in the open square of the town. One other victim was eighty years of age. How long can our Christian civilization stand this? I am making no special plea for the Negro, innocent or guilty, but I am calling attention to the danger that threatens our civilization.

Condemns Negro Loafers.

For the Negro criminal, and especially for the Negro loafer, gambler and drunkard, I have nothing but the severest condemnation, and no legal punishment is too severe for the brute that assaults a woman.

It requires no courage for five hundred men to tie the hands of an individual to the stake or to hang or shoot him. But young men and boys who have once witnessed or who have read in the papers of these exciting scenes of burnings and lynchings often get the idea that there is something heroic in attacking some individual in the community who is least able to defend himself.

No doubt the people who engage in lynchings, and excuse them, believe that they will have the effect of striking terror to the guilty. But who shall say whether the persons lynched are guilty? There is no way of distinguishing the innocent from the guilty except by due process of law. That is what courts are for. Those who have examined into the facts know only too well that in the wild justice of the mob it is frequently the innocent man who is executed.

Terrify the Innocent.

These lynchings terrify the innocent, but they embolden the criminal. The criminal knows it is much easier to escape the mad fury of the mob than the deliberate vengeance of the law. But no man is so innocent that he can be safe at all times from the frenzy of the mob.

Statistics how that during the past ten years an average of thirty-two Negroes a year have been lynched on the charge of assaulting women. Granting that thirty-two per year are guilty, is that a just reason for condemning over three million adult Negro men who have no part in such crimes? Are we as a nation to allow thirty-two criminals a year out of a race of ten millions of people to throw us into a frenzy and change the complexion of our civilization so that we are held up to foreign nations as an uncivilized people not governed by law or order? Again I would say I am not making any special plea for the Negro, but because I feel that lynching is not only wrong, but a mistake — an awful mistake.

Effect of Mob Justice.

Mob justice undermines the very foundation upon which our civilization rests, viz., respect for the law and confidence of its security. There are, in my opinion, two remedies — First of all, let us unite in a determined effort everywhere to see that the law is enforced, that all people at all times and all places see that the man charged with crime is given a fair trial.

Secondly,let all good citizens unite in an effort to rid the communities, especially the large cities, of the idle, vicious and gambling element. And in this connection I would not be just and would not be frank unless I stated that the betters of the black race could use their influence, especially in the cities, to see that the idle element that lives by its wits without permanent or reliable occupaion or place of abode is either reformed or gotten rid of in some manner. In most cases it is this element that furnishes the powder for these explosions.

Booker T. Washington.

DR. WASHINGTON AN EXPERT SWIMMER.

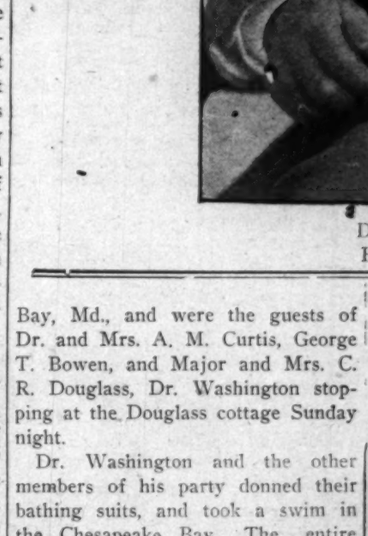
Special to The Bee.

Dr. Booker T. Washington; his secretary, Mr. Scott, and a number of the delegates at the National Business League Convention, spent Saturday, Sunday and part of Monday at Highland Beach, Arundel-on-the-Bay, Md., and were the guests of Dr. and Mrs. A. M. Curtis, George T. Bowen, and Major and Mrs. C. R. Douglass, Dr. Washington stopping at the Douglass cottage Sunday night.

Dr. Washington and the other members of his party donned their bathing suits, and took a swim in the Chesapeake Bay. The entire party were profuse in their praises of this fine resort.

Dr. Washington proved himself the best swimmer of the party.

They left Monday morning for Washington Park, on the Potomac, to attend the Douglass Memorial Home outing, where Dr. Washington delivered an address.



MR. RALPH W. TYLER.

PAPA AND GRANDPAP.

Mr. W. Sidney Pittman is now a papa, and his father-in-law, Dr. B. T. Washington, is a grandpapa. It is a ten-pound boy. Pa and Grandpa please accept the congratulations of The Bee.

At Washington Park

DOUGLASS MEMORIAL.

Washington Park a Scene That Will Long Be Remembered

Chairman W. Sidney Pittman,who had charge of the memorial exercises at Washington Park last Monday, and Col. Louis Jefferson, who gave boats and grounds free of charge, deserve great credit for the success of the event. The day was pleasant, and the sail upon the placid waters of the Potomac was most pleasant.

Dr. Washington did not arrive upon the grounds till 6.30. All day long the many hundred people who had been on the grounds amused themselves by visiting the different kinds of amusements.

About 7.30 p.m.Mr. Robert H. Terrell, the presiding officer, called the meeting to order, and after prayer by Dr. Ternell, of Howard University, Recorder of Deeds Hon. John C. Dancy was introduced. Mr. Dancy delivered a most timely and eloquent address.

Editor W. Calvin Chase was the next speaker. He represented the press.

Assistant Superintendent of Public Schools Roscoe Conklin Bruce was next introduced. He was followed by Rev. Mr. Garner. Dr. Thirkield of Howard University, followed;then came Dr. Booker T. Washington, who delivered one of his humorous addresses.

Addresses were also delivered by Attorney Thomas L. Jones, Dr. Waring, ex-Governor P. B. S. Pinchback, Register W. T. Vernon and others.

Seated upon the platform were many distinguished men, among whom were: Dr. Booker T. Washington, Major Charles R. Douglass, Dr. Warring, Dr. Thirkield, ex-Governor P. B. S. Pinchback, Recorder J. C. ancy, Mr. Emmett J. Scott, Col. Louis Jefferson, Mr. W. Sidney Pittman, Mr. W. Calvin Chase, Rev. J. Anderson Taylor, Hon. Ralph W.Tyler, Hon.Archibald Grimke and others. The affair was a great success.

A GRAND JUBILEE.

The Odd Fellows of the District of Columbia, under the auspices of at Odd Fellows Hall, will have a at Odd Fellows Hall, wil have a grand jubilee beginning Sunday, August 30th, ending Friday, September 4th. On Friday night Mr. Thomas H. Wright, president of the association, will deliver the closing address. Mr. Wright will give a history of his struggles, trials and tribulations in his efforts to liquidate the indebtedness upon the hall. It will be a week of jubilee, and no one should lose the opportunity to be present.

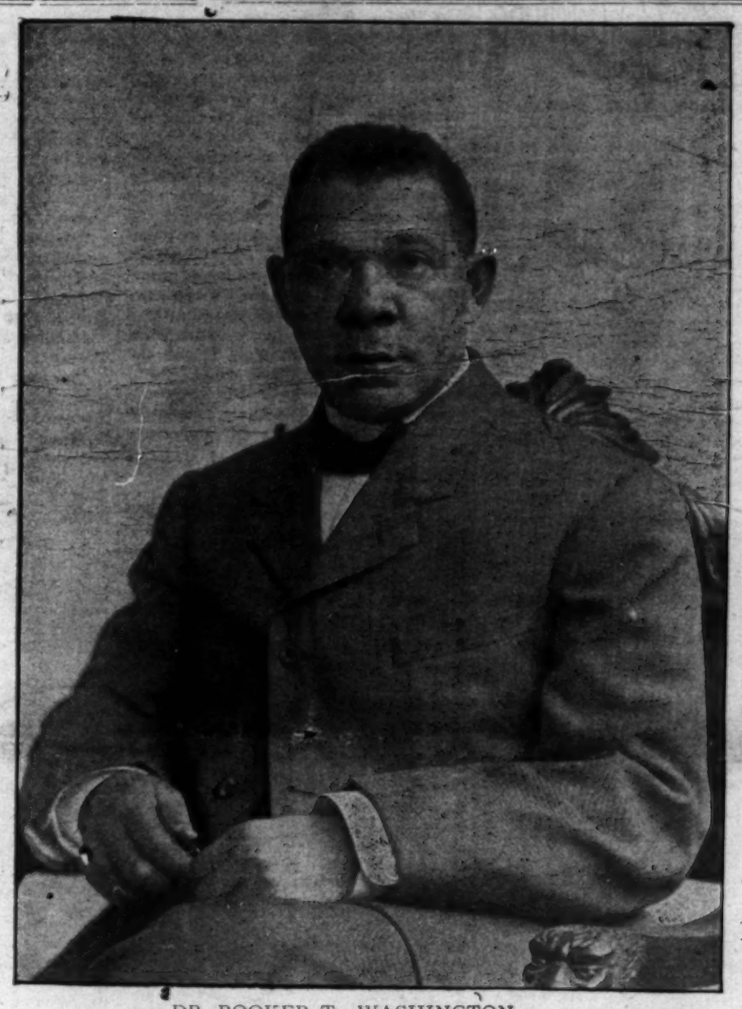
Miss Cromwell, niece of Major Charles R. Douglass, who has been spending some time in the city, left for Tuskegee this week.

Mrs. Max Saunders, of 1959 Third street northwest, left the city last week for Louisville, Ky., to join her husband.

Ex-Governor P. B. S. Pinchback, of New York, is in the city, the guest of his son.

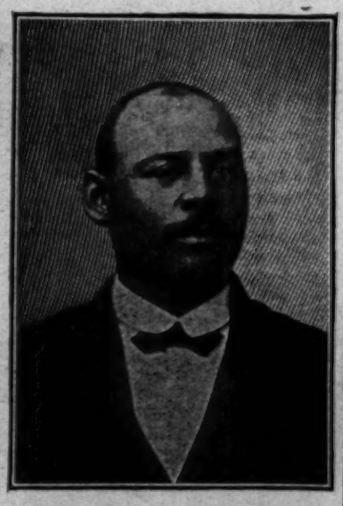
Dr. Booker T. Washington, who is the guest of his son, will leave the city today.

Last Saturday T.W. Burgess made another attempt to swim the English Channel.



DR. BOOKER T. WASHINGTON.
His Noble Defense of the Negro.

MR. W. SIDNEY PITTMAN.



MR. LEWIS JEFFERSON,
A PUBLIC BENEFACTOR.

PARAGRAPHIC NEWS

By Miss Beatrix L. Chase.

It is reported that Mr. D. Webster Davis, the well-known speaker, is to deliver three lectures in the city of Montgomery, Ala., beginning with September 1.

We see by the Southern Reporter that in America the total membership of the Baptist Church is 4,569-524.

Last Saturday the Atlas Portland Cement Company of North Hampton, Pa., was awarded a contract for 4,500,000 barrels of cement for use on the Panama Canal.

Jarvis Henderson, of Kansas City, who stands 7 feet 2 inches in his stocking feet, is said to be too tall for any use except the circus business —and he says he is tired of that.

The Ninth annual session of the National Negro Business League, which convened in Baltimore, Md., came to a close last week.

By the collapse of a wall on what was formerly a part of the old Academy of Music in Chelsea Square, Chelsea, Mass., last Tuesday, twenty-five workmen were buried in the debris.

Bishop Benjamin F. Tanner, of the A. M. E. Church, and wife celebrated the fiftieth anniversary of their marriage last week.

Dr. D. R. Wilkins, who was the former editor of the Chicago Conservator, died last week.

The Central Labor Union will hereafter hold its weekly meetings behind closed doors, all reports being excluded and the "Star Chamber" method will be recommenced.

The Zion A. M. E. Preachers' Association tendered to Bishop J. W. Smith and wife a reception and public testimonial last Monday night at the Metropolitan A. M. E. Zion Church.

It is said that Chief Wilkie, of the Secret Service, will not have anything to do with the case of Fitzgerald, who is under arrest in Chicago for stealing a fortune from the Government. The case is in the hands of the authorities in Chicago.

Col. William F. Stewart, who was sent last winter to the abandoned military post in Arizona by the President's order, has by the same official been ordered to take the horseback-riding test prescribed for field officers of the army.

The sum of $2,500 has been donated to the Bermuda National History Society by the widow of the late Thomas S. Reid. Mr. Reid was at one time the president of the society.

The Assistant Secretary of the Treasury and the Chief of Custom Division have given to Senator Burrows some views regarding changes in the administration of the tariff law, such changes beieved to be necessary.

Notwithstanding the report that there is an uneasiness in the District caused by the presence of a white man with the leprosy, crowds flock to visit the locality where the lepers' tent is.

The niece of the late United States Senator McLaurin, of Mississippi, Miss Kate McLaurin, made her first appearance on the New York stage last Monday night.

A bellboy of the Allenhurst Inn, Asbury Park, N. J., confessed last week that he was the thief who stole about $7,500 worth of jewelry from a hotel room.

Frank Bryant, white, has confessed to the morder of his aged companion, Thomas Brady,in Springfield, Ill., a few Sundays ago. Confession is good for the soul, and may save the life of some innocent black man.

September 15 will be the anniversary of the independence of Mexico, and every precaution is being taken to avoid trouble on the borders. Troops are being placed in sections not near large cities.

Joe Kemper, white, of Houston, Texas, shot two policemen who had arrested him. One officer is not expected to recover. Joe Kemper is the son of a former treasurer of Walter county.

Col. William B. Horner,after serving over forty years in the War Department, is placed on the retired list from active service. The retirement begins the first of September.

TABLE DELICACIES

DISHES THAT ART WORTH ADDING TO THE DAILY MENU.

Gooseberry Pudding a Splendid Dessert—Brown Chicken Fricassee—Flounders in a New Way.

Green Gooseberry Pudding.—Boil a pint of green gooseberries till soft, and sweeten to taste. When quite cold mix in thoroughly four well-beaten eggs and one ounce of butter. Butter a mold and sprinkle it thickly with equal parts of sugar and fine bread crumbs, then pour in the gooseberry puree, being careful not to disturb the casing; cover the top nearly half an inch thick with crumbs and sugar, and bake for an hour. When taken from the oven cover with a cloth, and only turn out when wanted. Serve with clotted or whipped cream.

Mushrooms Stewed with Cream.—This is a favorite recipe. Prepare a pound of mushrooms by paring off the ends. Clean and wash well and if very large cut in halves. Drain and place in a saucepan with three ounces of butter. Season with salt and pepper and cook five minutes. Add two tablespoonfuls of the white sauce made from a tablespoonful butter and one of flour, blended, then cooked with three-fourths cup milk to a smoooth cream. Add also a half cupful of sweet cream to the mushrooms, cook three minutes longer and serve in a hot dish with eight heart-shaped bread croutons for garnish.

Sauce for Mushrooms.—Put three tablespoonfuls olive oil in a saucepan with one teaspoonful each of minced parsley and anchovies and a clove of crushed garlic. Heat five minutes, add to mushrooms that have been stewed in oil and serve.

Sauce for Stewed Mushrooms.—Peel and remove the stalks from some large mushrooms, wash and cut in halves. Put two tablespoonfuls butter in a saucepan with two tablespoonfuls flour. When blended add a cup and a half hot milk and stir until smooth and thickened. Add the mushrooms, season with salt, pepper and a little powdered mace, and simmer gently until the mushrooms are tender. When cooked, turn on a hot dish, garnish with fried croutons or bread and serve.

Brown Chicken Fricassee.—For a brown chicken fricassee, Creole style, cut up the chicken in the usual way and fry in equal quantities lard and butter until nearly tender and brown. Dredge a little flour into the gravy and brown. Add a pint of boiling water, a small onion minced, a quart of potatoes and a small bunch of parsley. Simmer gently an hour or until very tander, and serve with rice. If preferred the rice may be added and cooked with the stew.

Flounders in a New Way.—Flounders are good fried in the ordinary way in crumbs or in flour, and especially nice if melted butter seasoned with lemon juice and chopped parsley is passed with them; but here is quite a new way of cooking them: Wash the flounder and wipe it dry; lay it in a roasting-pan on top of two tablespoonfuls of minced onion, and sprinkle it with salt and pepper and a tablespoonful of chopped parsley; put it into a very hot oven and baste with half a cup of boiling water mixed with a tablespoonful of melted butter; when brown put the fish on a hot platter and put a teaspoonful of flour and a small half-cup of hot water into the pan, and stir and scrape over the fire till there is a nice brown gravy, adding a little kitchen bouquet to darken and season it; strain and pour this over the fish, and serve at once. —Harper's Bazar.

Left-Over Eggs.

Eggs that have been hard boiled and sent to the table and untouched can be sliced and dressed with mayonnaise. Fried eggs can be run through a food chopper, mixed with potatoes and cooked in potato balls. Poached eggs should be reheated and cooked done and run through a ricer to add to salads. Boiled or fried eggs if run through a ricer and mixed with finely chopped meat make good croquettes. If the yolk of an egg is used and the white is left, beat it and stir into apple sauce. A broken egg can be covered with water, placed in the refrigerator and will keep for several days.

Cherry Pudding.

Put into a saucepan two tablespoonfuls of butter with two tablespoonfuls of flour; blend well together over a gentle fire; add one pint of milk very gradually and stir until boiling; pour over a quarter pound of bread crumbs; add grated rind of one lemon, four tablespoonfuls of sugar, one teaspoonful of vanilla extract, quarter pound of cherries cut in halves and three well-beaten eggs. Pour into a mold well greased and edcorated with cherries at the bottom. Cover with buttered paper and steam two hours.

Changing the Bed Linen.

Arrange to change the bed linen on the day you sweep your bedrooms. The soiled sheets may thus be drawn over the newly made beds to keep the dust from the spread and pillows. It will take but a few moments to remove these sheets and shake out of doors before consigning them to the clothes hamper.

Nut Candy.

Boil one quart of sirup, three cups granulated sugar, butter half size of egg, two tablespoons of vinegar until it is hard when dropped in water, add half teaspoon soda the last thing; spread nut meats in tins. Pour candy in thin sheets over the nuts

LEADING GERMAN SUFFRAGIST.

Dr. Anita Augspurg Has Served Many Prison Terms for Her Cause.

Berlin.—Fraulein Dr. Anita Augspurg, leader of the German claimants of votes for women in Germany, has served 70 terms in prison for her insistence in behalf of her cause, and probably holds the record.

"The Anita," as her followers call her, recently attracted attention again by her repudiation of the social democrats in the name of the woman suffrage movement. The socialists have long been looked upon as the especial

friends of the advocates of "votes for women."

The movements of no other woman in Germany outside of the members of the royal family are followed more closely by the public than those of Dr. Augspurg. She is a familiar figure in almost every part of the German empire, her mass of short, curly hair, and close-fitting reform garb making her an easy mark for the curious.

It is Dr. Augspurg's tongue which has landed her so often behind prison bars. She is a fearless speaker, and in a country like Germany her opinions on the equality of the sexes are regarded as little short of revolutionary.

Her latest sojourn in prison was the consequence of a few remarks on the Hamburg police, after witnessing an attempt to quell a street riot.

She was a born orator and politician. She has that greatest of all gifts for speaking, personal magnetism.

This German woman is a lawyer. She is practically the mother of the women's movement in Germany. In 1902 she founded the Woman's Suffrage league, of which she is now president.

The career of Dr. Augspurg is an example of the triumph of a strong-minded woman over the conventions that hedge about the sex in Germany. Practically her whole life has been a preparatory school for the unique position which she now holds. She was raised in a family of jurists.

MERCHANT MARINE LEAGUE.

Joseph G. Butler of Youngstown, O. Elected President.

Youngstown, O.—Joseph G. Butler, Jr., of this city, who has been elected president of the Merchant Marine League of the United States, has been for many years general manager of the Brier Hill Iron & Coal company, and is a recognized authority on pig iron. When the Bessemer Pig Iron association was first formed Mr. Butler was chosen as chairman, and he

still occupies that position. He has been connected with iron manufacture since boyhood and is considered to be one of the chief authorities in the United States on blast furnaces, coke and iron ore matters. Mr. Butler is reputed to be a keen student of men and affairs and long has been interested in the work of the Merchant Marine league. He succeeds Harvey D. Goulder, who resigned the presidency.

Victory for Norwegian Women.

After granting women the parliamentary suffrage, Norway has gone a step further and voted to give all women employed in the postal service the same pay as the men. Norwegian women have struggled for this point for several years

Treasurers Guarded by Dogs.

The treasures of the Louvre are now guarded by watchdogs.

TRY THIS ORANGE CUSTARD.

Confection That Will Be Appreciated on a Hot Day.

A delightful dessert, called orange custard, is made by taking the juice of a sweet orange and half the rind, which has been boiled until tender. After it has cooled and has been beaten fine in a mortar, a teaspoonful of brandy should be added with the orange juice, half a cup or more of granulated sugar and the yolks of four eggs. Into this mixture is poured two cups of boiled cream or rich milk, and the whole beaten until the custard is cold; then it should be poured into custard cups, with a bit of preserved orange placed on the top of each cup, and served at once or set away to cool.

Butter and orange juice is prepared by mixing the juice of three sweetened oranges with as many teaspoonfuls of rose water, then adding the well-beaten yolks of six eggs, the whites of four and two cupfuls of powdered sugar. The mixture should be stirred over a slow fire till it thickens, then a tablespoonful of butter should be poured into a dessert dish and set away to cool.

VIENNOISE PUDDING IS GOOD.

Dessert Dish That Should Be Served with Sweet Sauce.

Put two tablespoonfuls of granulated sugar into a small pan over the fire; let it melt and become a rich brown color, but not black; allow to cool for a few minutes, then add three-quarters of a pint of milk. It will at first cause the sugar to set in a hard lump. That is quite right; merely stir it over the fire for a few minutes, and as the milk becomes hot the sugar will remelt.

Mix together in a basin three ounces of cleaned sultana raisins, three tablespoonfuls of sugar, the grated rind and strained juice of one small lemon and five ounces of bread cut into small cubes like ordinary dice. Add the colored milk and allow to remain in a cool place for ten minutes. Beat up two eggs and add them with one glass of home-made wine. Let soak for 15 minutes. Pour the mixture into a buttered mold. Twist a piece of buttered paper over the top. Put the mold in the steamer for about one hour. Turn out and serve with sweet sauce.

Crystal Mints.

Add to one pound pulverized sugar enough cold water to make a very thick paste. Wet the sugar all through, but do not have it in the least thin or watery. Bring to a boil, taking care to stir enough to keep from burning. The paste thins as it heats and it can be easily stirred. Just as it boils take it from the fire, put in a few drops of oil of peppermint, tasting the mixture to see when the flavor is strong enough. Go cautiously, as the oil is very powerful. Mix well so that the flavor goes all through the mixture, then chop from the end of the spoon on any hard, smooth surface—a large plate will do. The mixture should form round drops that harden at once. If the sugar becomes too thick before you have the drops all made heat again and if absolutely necessary add a few drops of water, but be sparing of this or you will get the mixture too thin.

Fresh Rolls Daily.

When molding out the loaves set aside any desired quantity of the dough into the ice box. If kept perfectly cold this will remain sweet an indefinite time and can be shaped into rolls, used as basis for a raisin bread, coffee cake, or in any way desired. Allow about 2½ hours in a warm place for raising the dough. If rolls are desired for breakfast mold them the last thing before retiring and set them where they will not be too warm. They will be ready for the oven in the morning. In this way fresh bread stuff in a variety of kinds may be had all through the week.

For raisin bread add to two cups of the dough two-thirds of a cup of sugar and a cup of seeded raisins. Mix thoroughly and let raise three hours.

Pineapple Jam.

Peel and grate as many pineapples as are desired, remembering that the sugar loaf pine is best for the purpose. Weigh and allow an equal weight of sugar. Let the sugar and pineapple heat gradually for 20 minutes, then simmer steadily after the sirup reaches the boiling point for nearly an hour or until it becomes a clear amber jelly that thickens as it cools. If extremely juicy some of the liquor may be strained from the fruit and canned separately, to be used in the punch bowl.

Baste Perforation Marks.

Instead of using lead pencils, chalk, tracing wheels to mark perforations when cutting out a pattern, run a basting thread through each perforation. Leave it a good length, knot at each end, and when pattern is removed pull double folds of material apart, cut thread in center, and knot ends. By this method the material is not disfigured, perforations are exactly where they should be, and only one pinning on pattern is necessary.

Chilled Cream.

Into a double boiler, beat the yolks of six eggs, add to them three ounces of grated chocolate, quarter of a pound of sugar and one pint of rich cream. Stir one way constantly until it thickens. Strain off into a large bowl Beat half a pint of cream until very thick and add to this an ounce and a half of dissolved gelatin. Mix this very lightly with the chocolate and cream, then pour off into a mold and put on the ice to harden.

HAVE COOL DINING-ROOM.

Apartment May Be Kept Pleasant with a Little Care.

A cool dining-room is one of the greatest blessings one can possess in summer, but if one's room is not cool on account of its location it can be kept cool with not a great deal of difficulty. Air the house thoroughly in the morning before the sun gets hot, and then close the windows to the very bottom and pull the shades all the way down.

Close the door leading into the kitchen to keep the odor of the cooking out of the dining-room. If the room despite these precautions gets hot and sultry wring some cloths out of cold water and hang them in front of the window, which you have partially opened, and allow the breeze to blow through the wet cloths until they are dried. Quickly close the windows and place a dish or pail of cold water in the middle of the room. As soon as the water becomes warm remove it from the room.

Even on the most sultry, muggy day this method will seldom fail to cool and refresh the air of the room. Adding a drop of two of oil of lavender to the water will give the room a delicate, indistinct ordor and will drive away any flies which chance to be there.

The Home.

Salt sprinkled around the drains is a simple and inexpensive disinfectant.

If hooks for the bathroom, kitchen and pantry are dipped in enamel paint there will be no trouble from iron rust.

Maple sirup which has fermented and become sour can be freshened by heating to the boiling point and adding a little soda. Stir thoroughly, then skim.

It is said if the upper sash of a window is drawn down to the sill, the lower one pushed to within two or three inches of the top of the window, it will give a good circulation in a sleeping room, yet the draft will not be noticed.

To clean swansdown make a warm soap lather and in this gently knead the swansdown till clean. Then rinse in fresh cold water to which a little blue has been added. Shake well and hang in the air to dry, shaking from time to time to make the down fluffy.

Lemon Ginger Beer.

This beverage should be made a couple of days before using. Pour two gallons cold water over a half-dozen lemons sliced thin, add a pound and a half sugar and a scant ounce ginger root. Let this come to a boil then add a tablespoonful cream of tartar. Strain and set in a cool place. When nearly cold, add a yeast cake dissolved in a little lukewarm water, stir thoroughly, then set in a cool place over night. In the morning mix well and bottle, corking air tight, and lay the bottles on their sides in a cool place. A small bottle of Jamaica ginger extract may be used in place of the whole ginger, if preferred.

Wash Silk Waist.

Make a strong suds of white soap, borax and lukewarm water. Put waist in suds, let soak for 15 minutes, then lift waist up and down and rub soiled places with hands; do not use a board. Rinse in several cold waters and in the last a little borax and a piece of starch, size of a walnut, to about a gallon of water; then hang up to dry. When ready to iron, dampen thoroughly, let lie for a few minutes, then iron on wrong side with warm iron. I have treated a white china silk waist like this dozens of times and it always came out as white as new, with a slight stiffness which looks like new.

Curried Pork.

Cut two and a half pounds of fresh pork into square pieces, fry them in a stew pan with a piece of butter.

Chop four onions and fry them also, then mix them with the pork. Add one tablespoonful of curry powder, season with salt and pepper, pour in one pint of water or stock, set over the fire until boiling, stirring constantly.

Draw to one side and simmer slowly for about three-quarters of an hour. When done take out the pieces of pork, boil the gravy and about half the quantity and pour it over the meat. Serve with rice.

Stringency Pudding.

It is not an especial mark of economy to save the stale bread for pudding, and then put in an extra amount of eggs, butter, and sugar to make it good. The success lies in making the pudding cheap. Pour boiling water on a half pint of broken bread. When soft mix in any kind of fruit—stewed or fresh—and add a bit of butter and one egg. Spice and sugar to taste and bake 20 minutes. Make a sauce of the beaten white of the egg, flavored and sweetened.

Improved Shortcake.

A great improvement on strawberry shortcake is made by adding three sliced bananas to two boxes of the berries when preparing them for the cake. This brings out all the delicate flavor of the berry and imparts a most delicious flavor to the whole cake.

Bleach Grass Stains.

A good way to remove grass stains is to spread butter on them and lay the article in the hot sunshine.

Cold water, a tablespoonful of ammonia, and soap will take out machine grease where other means would not answer on account of the color running.

Baked Salt Cod.

Soak salt codfish several hours in plenty of cold water, put into cold water, and simmer gently about 15 minutes. Pick into fine shreds and add the same amount of mashed potatoes. To one quart of the mixture add two rounding tablespoons of butter, one beaten egg, and hot milk to moisten. Put into a buttered baking dish, brush over with soft butter, dredge lightly with flour, and bake until brown on top. Serve with a sauce made from two level tablespoons of flour, four of butter, one cup of milk, and salt and pepper to season. Add a hard boiled egg chopped coarsely and heat well, then serve.

A Substitute for Spinach.

The tender leaves of young beet tops or turnips may be used instead of spinach and make a pleasant change for the lover of greens.

Thoroughly wash leaves to remove grit and boil until tender. Drain, press out the water and dress with butter, salt and pepper, stirring in a saucepan until thoroughly heated.

The flavor is much improved if a little vinegar and oil are added on the table. This is better than serving it with the greens as many persons prefer the butter dressing.

Porch Chair.

Mend your porch chairs with picture wire. It is easy to work with and strong. Lace across the seat and back to make a straight sufrace. Paint with enamel or carriage paint. Make covers to suit. I use burlap or dinim and fill with excelsior. If they get wet they soon dry out and no harm is done.

Destroy Moths.

If you suspect that there are moths in your carpets, try and locate their hiding place. Wring a coarse cloth out of clean water and spread it smooth on the spot in the carpet where you think the moths are. Iron the wet cloth with a hot iron. The steam will kill the moths and eggs.

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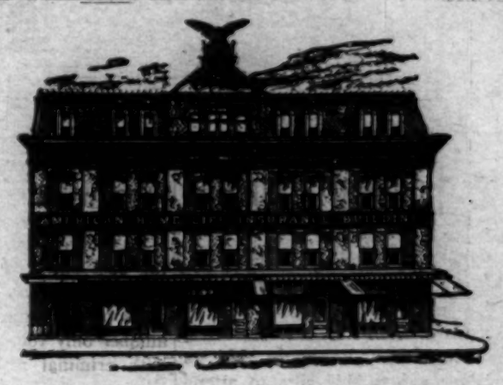

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BROTHER CHARLES P.

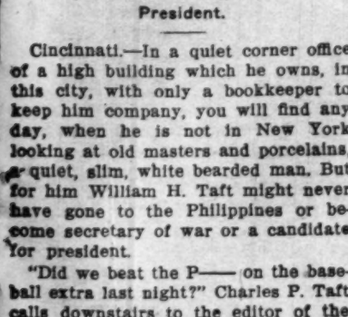
HAS GREATLY AIDED WM. H. TAFT IN RACE FOR FAME.

Cincinnati Editor Is a Man of Hobbies, the Biggest of Which Is the Republican Candidate for President.

Cincinnati.—In a quiet corner office of a high building which he owns, in this city, with only a bookkeeper to keep him company, you will find any day, when he is not in New York looking at old masters and porcelains, a quiet, slim, white bearded man. But for him William H. Taft might never have gone to the Philippines or become secretary of war or a candidate for president.

"Did we beat the P—— on the baseball extra last night?" Charles P. Taft calls downstairs to the editor of the newspaper which he owns. He enjoys his newspaper which has as liveiy headlines as any in the middle west. Baseball interests him equally with Gainsboroughs and Sir Joshuas. He owns a large interest in the Cincinnati baseball club, in the gas works and the street car lines, in the leading hotel and the opera house, not to mention much real estate; or rather, he and his wife together. Her fortune he has multiplied.

One day the editor told him of a smart baseball reporter who was looking wistfully at a broken down league team and sighing for capital. "How much do you want?" Charles P. asked the reporter. "One hundred thousand dollars." "Very good," said Charles P., who had been watching that young man for a year. "We'll go into partnership." A quiet man who makes business deals in this fashion naturally needs only a bookkeeper.



Charles P. Taft.

and when he wants a stenographer he can send for one downstairs in the editor's office.

Everything the "Herr Doktor," as he was called among his fellow American students at Hiedelberg, has touched since he came home from finishing his education in Germany seems to have turned into money or art. He has been a Republican, mostly with the local boss, though sometimes against him. On the boardings of the city he has been cartooned villainously as a sinister "interest," and smiled over it and bought another china jar. In matters of music and art, Cincinnati agrees that he is her foremost citizen. "How do you like the interior of the hotel?" he asks the visitor from out of town, for Charles P. looked to the mural decorations in person. They are deservedly praised.

In the evening he goes to an old-fashioned house, once the Longworths', whose domestic establishment is maintained for less than that of many houses occupied by a man of one-twentieth his income. But no one of moderate means could afford such furnishings. To be vulgar about it, there are well over a million dollars' worth of art treasures in the Taft home.

Dealers say no false masters or imitation hawthornes have been sold to him. He has the discrimination of the wise buyer and the taste of the connoisseur. Seated among china of the Ming dynasty, he reads the baseball extra of his lively newspaper. He never brings business home unless it is William H.'s campaign. William H. is poor. He knows nothing of fortune winning. The only way he could make money would be practicing law.

Charles P. is willing to have fame in the family, but it must all descend on one member. From the day that the elder brother saw the gift of Will for making friends and for dictating in an easy way a legal analysis of a bundle of documents that younger brother has been a hobby surpassing all the old masters. He has always been trying to show Will his road to opportunity. Knowing but once Will was started he could do the traveling himself.

New York the Venice of America.

It is a surprising thing to know that New York city, although not known as the American Venice, contains more islands than any city but Venice, for within its boundaries are 31 separate and distinct islands, most of which, encircled by deep water, will afford unlimited shipping accommodations and docking for the commerce of future years to reach undreamed of proportions, judging from past and present growth.—The Giant City New York," Metropolitan Magazine.

USE ALCOHOL WITH POLISH.

Housewife Discovers That It Aids in Cleaning Silver.

"It may not be manners to discuss your hostess," said one of the guests after an elaborate luncheon, "but did you ever see such silver? Mine was actually greasy! Such carelessness is disgraceful."

"Silver is hard to keep bright," murmured the woman who hated unkind criticism.

"Nonsense, it isn't, and if it were, that is no excuse. Think how Carolyn's silver shone at her dinner, and she only keeps one maid. I asked her how she did it, and she said it was by mixing her silver polish with alcohol instead of water. You rub it up in the usual way, but the mixture gives a much more brilliant look.

"When she takes it out of the bags, even after weeks stowed away, all she need do is to give must of the pieces a rub or two with a piece of roughed chamois.

"She rinses the parts of the flat silver that go in the mouth with boiling water after using the chamois, as sometimes it gives a queer taste.

"That silver last night could never be cleaned once a week, even much less given a special holiday shine. If the butler was too lazy to see that the silver was polished, at least he should have given it a boil in hot washing soda and water to cut the grease and make it look clean."

APRICOT SOUFFLE IS GOOD.

Easily Put Together After the Puree Has Been Prepared.

Half a pint of apricot puree, half a cupful of cream, three whites of eggs, 1½ tablespoonfuls syrup from the apricots, two heaping tablespoonfuls of sugar, a squeeze of lemon juice, three drops of red coloring. Prepare the puree by rubbing either canned or bottled apricots through a fine sieve. Use a little of the syrup along with the apricots and do not make the puree too thick. Dissolve the gelatine in two tablespoonfuls of the syrup and strain it into the puree. Add the sugar, lemon juice and coloring. Beat the white of the eggs to a stiff froth and whip the cream. Stir these lightly into the apricot mixture, and when beginning to set, pour all into a wetter mold and keep in a cool place until firm. When wanted, turn out on a glass or china dish. This pudding may be made more ornamental by decorating the top of the mold with a little sweet jelly and a few pieces of apricot before pouring in the mixture. Or the apricot mixture may be set in a ring mold and whipped cream piled in the center when it is turned out.

Newspapers may be used to pad the ironing board just as well as an old blanket or muslin.

Soap well applied to drawer slides will keep the drawers in furniture and closets from sticking.

If you will varnish your linoleum about every three months it will last much longer than without the coats of varnish.

When washing floors or cleaning windows always put a few drops of paraffine in the water and this will keep away flies, moths and other insects.

The skin from a boiled ham will be more easily removed if as soon as being taken from the boiling liquor the ham be plunged into cold water for a moment.

To mend hemstitching cover the space of the worn hemstitching with insertion and stitch both edges on to tray cloth and it will then be as good as new and even prettier.

Hair brushes should be washed, if possible, every day. The best plan is to keep two in use at the same time. Unless a clean brush is used the hair loses the bright, glossy look that it should have.

Cheese may be kept from going moldy by wrapping it in a cloth dipped in vinegar and wrung nearly dry. Cover the cloth with a wrapper of paper and keep in a cool place.

A Cooling Drink.

Among the most refreshing of summer drinks is pineapple lemonade. To the juice of four lemons allow a large pineapple, finely grated, a pound of sugar and a pint of water.

Boil the sugar and water together to a thin syrup, skimming well. Mix the pulp of the pineapple and the lemon juice in a bowl, add the sirup and set on the ice to cool and ripen for several hours.

When ready to serve, pour into the mixture a quart of ice water and pour into tall, thin glasses.

If preferred, a charge water can be used instead of the plain water.

Veal Cups with Macaroni.

If veal or mutton is left over in scant quantities for a meal, boil sufficient macaroni to double the amount and put through the food chopper, using coarse cutter. Season highly with salt, pepper, onion juice and chopped parsley, and to each pint add a well beaten egg and two tablespoons of good gravy. Pack into buttered cups, steam for half an hour, and serve with tomato or brown sauce.

Currant Dessert.

One box of red currants, one box of red raspberries, and two quarts of water boiled to a pulp, then strain, add one small cupful of fine sago, previously soaked in cold water for 15 minutes, boil until clear, sweeten to taste, eat cold with milk or cream.

TABLE DELICACIES

FAMOUS RECIPES OF EMMA PADDOCK TELFORD.

Many Especially Adapted for the Hot Weather—Swatza a Palatable Breakfast Dish—Figs and Rhubarb Combined.

Black Currant Fool.—Pick off the stems, wash clean, drain well and put into a saucepan with sugar to sweeten. Stir over the fire until soft, press through a fine hair sieve, return to pan and simmer gently until the consistency of thick cream. Chill, put in the icebox and leave until ready to serve. Turn into a glass dish and serve with whipped cream.

Black Currant Ice Cream.—Stew one cupful of black currants five minutes, then press through a fine sieve. Add a cupful of rich syrup and a cupful thick cream, beat well, then freeze. When stiff pack in an ornamental mold, cover close and pack in ice and salt. When ready to serve turn out on a low glass dish, garnish with crystallized cherries and leaves of angelica.

Spiced Currants.—This is a delicious accompaiiment to roast beef in winter and should be made now. To every seven pounds courrants allow three and a half pounds sugar, a pint of vinegar and a cup currant juice. Cook about half an hour or longer until the mixture thickens, add three tablespoonfuls cinnamon and a tablespoonful and a half powdered cloves, cook a few moments longer, then pour into a stone pot or glass cans as preferred.

Currant Catsup.—This, too, is an excellent relish for future use. To four pounds ripe currants allow a pound and a half sugar, a tablespoonful ground cinnamon, a teaspoonful each ground cloves, salt and pepper and a pint of vinegar. Stew until quite thick, strain and bottle.

Cherry Brown Betty.—Put a layer of pitted sweetened cherries in the bottom of a baking dish, cover with fine bread crumbs dotted with bits of butter and so continue until the dish is full. Have the top layer of the buttered crumbs. Cover and bake an hour, uncover and brown. Serve with hard sauce flavored with nutmeg.

Swatza.—This makes a good summer breakfast dish, quickly prepared and nourishing. To serve three persons, beat three eggs in a soup plate until well blended. From a large loaf cut five slices bread and cut these in halves. Put a tablespoonful butter in the frying pan, and as soon as hot put in as many slices of the bread which have been dipped in the beaten egg as it will hold. As soon as golden brown on one side turn and crisp the other. It will take but a moment. As fast as finished pile on a platter and keep hot until all the slices are done and ready to serve. Serve with maple or fruit syrup.

Figs and Rhubarb.—Wash two bunches rhubarb and cut into inch pieces without peeling. Put into the double boiler with a cupful sugar and four or five figs cut in inch pieces. Put on the cover and cook over hot water until the rhubarb is tender and the syrup rich and jelly like in consistency. Raisins are nice cooked in the same way with rhubarb. If preferred and you are to have a hot oven anyway put the rhubarb and figs or raisins in a stone pot, cover closely and bake in the oven until jellied.—Emma Paddock Telford.

Savory Tongue Creams.

Six ounces of cooked tongue, three ounces of cooked chicken, half a tablespoonful of powdered gelatine, half a cupful of white sauce, three small tomatoes, one tablespoonful of chutney, a few drops of red coloring, salt and paprika to taste, some jelly, some aspic jelly, pastry and lettuce.

Coat some wet molds with liquid tomato jelly, then let it set. Mix the gelatine with one gill of the tomato jelly, dissolve and strain. Chop finely the tongue and chicken, add tomato, pound them till smooth, add white sauce, chutney, salt and paprika, rub through a sieve, add the gelatine and coloring. Divide this mixture into the molds. Turn out when firm and garnish with parsley, lettuce and chopped aspic jelly.

Raspberry Cream.

Soak one-half of a box of gelatine in one-half of a cupful of cold water and when soft add one-half of a cupful of boiling water in which has been dissolved one cupful of sugar. Strain, add one pint of raspberry juice and set in a cool place or on ice until the mixture begins to thicken; beat slowly with an egg-beater until frothy and quite thick; stir in carefully one pint of cream, whipped to a solid froth. Turn into wetted molds and set away until firm.

Health Bread.

Two cups of rye meal, one cup of flour, teaspoon of salt, one cup of sour milk, one egg, one spoon lard, one-half teaspoon of soda. Bake in loaf or lat tins, slowly. Nice with maple sirup.

Raspberry Whip.

Whip one pint of cream, roll out one-half pound of macaroons, one-half cup of nuts, one cup of walnuts. Mix thoroughly. Serve ice cold in frappe glasses with candied cherries.

Lemon Sherbet.

Use four cups water, two cups sugar, one tablespoonful gelatin. Dissolve gelatin in part of the water, the sugar in the balance, mix thoroughly, and freeze.

FOR THOSE FOND OF CHERRIES.

Four Recipes with This Fruit as a Foundation.

Candied Cherries—Wash, stem and pit one pound of large, firm cherries, putting a pound of sugar to a pound of the fruit. Boil the juice and the sugar to a very thick sirup. Put the cherries in this sirup and let them simmer—not boil—for ten minutes. Then set them away in the sirup until the next day. The next morning take the cherries out of the sirup and put in a deep dish. Let the sirup boil up once and pour over the cherries. This should be done for three mornings. On the fourth morning boil the sirup almost to the thickness of candy, dip the cherries in and let them get thoroughly coated, then place them separately on flat dishes and dry.

German Cherry Pie—Make a cherry pie as usual, but omit the upper crust. When almost done beat one egg until very light and add to it one scant half cupful of rice cream. Pour this mixture over the top of the pie. Put pie back in oven and bake until the custard is set. This makes a very attractive as well as an appetizing dish.

Cherry Tapioca—Soak one small cup of tapioca in water over night. In the morning add a pinch of salt and cook until clear, then add butter the size of an egg and one cup of sour cherries, which have been washed and stoned. Add to this sugar enough to sweeten. Flavor with vanila, turn into earthen or agate dish and bake until it bubbles up. Serve ice cold with rice cream.

Cherry Salad—This is a very dainty dish and really requires little time. For a course at a luncheon it is most tempting. Either the large white or red cherries can be used and it is most effective to mix the two colors. The fruit should be stoned without breaking and in the place of each stone is placed a nut meat (hickory nut, hazlenut or anything you have on hand). The cherries are then spread on the white leaves of lettuce and served with a sharp French dressing, omitting the pepper.

FOR JELLIED CHICKEN PIES.

Just the Dish That Will Find Favor on a Hot Day.

Joint a pair of tender chickens as for fricassee. Cover with cold water, putting the cleaned giblets with them. Set at the side of the range and bring slowly to a gentle boil. Keep this up for half an hour. Take out the meat and set aside to cool. Add to the gravy a teaspoonful of onion juice, a stalk of celery, chopped, a tablespoonful of minced parsley, pepper and salt to taste. Boil for half an hour longer, closely covered.

Soak two tablespoonfuls of gelatin in cold water for an hour, and while the gravy is still hot strain it over the soaked gelatin. Then pour upon the chicken. Have ready a good puff paste nearly an inch thick. Arrange the chicken neatly in a deep dish, pour in the gravy, which should cover the meat entirely, put on the crust, printing it all around the edge to prevent shrinking and "crawling" and bake in a moderate oven for an hour with a paper over the crust. Remove the paper and brown.

Should be eaten cold with sauce.

Puff Paste.

Into one quart of sifted flour mix two teaspoons of baking powder and a teaspoon of salt, then sift again. Measure out one teacup of butter and one of lard, hard and cold. Take the lard and rub into the flour until a very fine, smooth paste, then put in just enough ice water, say half a cup, containing a beaten egg, the white of the egg to mix a very stiff dough. Roll it out into a thin sheet, spread with one-fourth of the butter, sprinkle over with a little flour, then roll up closely in a long roll like a scroll. Double the ends toward the center, flatten and reroll, then spread again with another quarter of the butter. Repeat this operation until the butter is used up put it on an earthen dish, cover it with a cloth and set it in a cold place, in the ice box in summer. Let it remain until cold, an hour or more before making out the crust. You may roll this pastry in any direction, but you must have nice flour, ice water, and very little of it.

Removing Stains.

Glycerine rubbed into coffee or tea stains will remove them from woolen and other materials, and itself be then washed out with soap and water. To remove blood spots, drop cold water quickly on the stains, and then cover with a thick layer of powdered starch. When dry, brush off, when the stain should have vanished, though it sometimes happens that a second application is necessary. Spots that have dried into the fabric need soaking in cold water.

Cherry Jam.

Stem, wash and pit the cherries and heat slightly to extract the juice. To each pound of fruit add three-quarters pound of sugar. Bring slowly to a boil and simmer for 20 minutes. Skim, put into jam pots, and at the end of 24 hours cover and put away.

Coffee Frappe.

Boil one quart of water with half a cup of sugar, add four ounces of ground coffee, and set at the side of the stove for ten minutes. Strain, and when cold add the white of one egg. Freeze and serve in individual glasses, topped with whipped cream.

Rhubarb Pie.

One cup sugar, a pinch of salt, a sprinkling of cinnamon, one tablespoon flour. Take half of each of the ingredients and spread on under crust and the other half on rhubarb.

DISHES HAT TEMPT

DAINTIES FOR THE LUNCHEON OR BREAKFAST.

Wheat Gems and Rice Muffins Are Welcome Additions to the Menu—Orange Pancake Always a Favorite Delicacy.

Wheat Gems.—Beat three eggs until thick, add one tablespoonful of sugar, half a teaspoonful of salt, and one pint of milk; pour this gradually upon one pint of flour; beat thoroughly; add the butter, melted; butter hot gem pans, fill them two-thirds full with the batter, and bake 20 minutes in a quick oven.

Rice Muffins.—Beat the yolks of two eggs; add to them one cup of milk, one cup of cold boiled rice, one tablespoonful of softened butter, half a teaspoonful salt and a cup and a half of flour; beat well and add the beaten whites of the eggs and two level teaspoonfuls of baking powder; fill greased gem pans two-thirds full and bake them in a quick oven 20 minutes.

Cheese Drops.—Put six tablespoons of boiling water in a small pan; when boiling add half a level tablespoonful of butter and four level tablespoonfuls of flour, one and a half eggs unbeaten, adding one, then beating well, then the half and beat well; drop from a spoon on a buttered pan, brush with egg, and sprinkle with grated cheese and a little cayenne; bake in a rather quick oven 15 to 18 minutes.

Orange Pancakes.—Put two cupfuls of sifted flour in a bowl; add one and a half level teaspoonfuls of baking powder, half a teaspoonful of salt, and two well beaten eggs; beat this mixture for five minutes; add one tablespoonful of powdered sugar and one cupful of milk; butter a frying pan, pour in a little of the mixture, and tip the pan so that the batter will spread over the surface; when ready to roll, spread over some orange pulp and a little powdered sugar; roll as for jelly cake; lift to a hot platter and pour over a glaze made by boiling together the juice of one orange and one cup of granulated sugar; when it has boiled one minute pour it over the pancakes.

Velvet Shortcake.—Add one teaspoonful of salt to one quart of flour; dissolve one teaspoonful of soda in one tablespoonful of boiling water; add this to two and a quarter cups of sour milk, then add this to the flour; toss on a floured board, roll lightly to half an inch thick and the size of a breakfast plate; place these on a hot griddle, brown on one side; turn and brown the other, split, and butter; serve hot.

Washing Woolen Garments.

The very best way to wash sweaters, babies' sacques, leggings and afghans—in fact, all garments knitted or crocheted—of wool is to sew the article in a bag of cheesecloth or mosquito netting. Then, wash the bag, with its contents, in soft water with a good white soap. The water must not be cold; neither must it be very hot, and of course, the soap must never be rubbed into the bag, the water being soaped beforehand.

After rinsing in several waters, which must be of the same temperature as the soapy water, rip the garment from the bag, but do not hang it on a line to dry; lay it flat on a table without stretching; place in the air to dry; if colored, avoid the sunlight, as it will fade it.

Some ammonia in the water helps to keep wool garments soft. The disastrous experience that many people have had in washing sweaters is due to the fact that they wring and stretch them, which should never be done. Simply crush the bag to squeeze out the water, but do not wring.

Why Cakes Often Fail.

Because inferior ingredients are used, such as rancid butter, inferior sugar, damp flour, and doubtful eggs.

Because either the butter is insufficiently beaten with the sugar or rubbed into the flour, or the eggs are not beaten enough.

Because the mixture is beaten after the flour is added, whereas all that should be done before.

The management of the oven is not understood and the cakes are either too dark or too pale.

Because the cakes are not carefully tested to make sure that they are cooked.

The cakes are either left in the tin or put flat on the table to cool; whereas they should be laced on a sieve or tilted up against something, so that the steam can escape.

In Ironing Lace.

If you iron your lace or embroidered muslin on a board or table covered with several thicknesses of flannel and no muslin over them, they will look much nicer than if ironed in the ordinary manner, as the flannel "gives" and the raised work stands out.

Tender Pork Chop.

Cut out bones, flatten well with knife, salt and pepper to taste, then turn in cracker crumbs, then in beaten egg, fry brown on both sides; then cover and let stand on a small fire for an hour. Add no water, as herein lies the success.

To Keep Corned Beef Moist.

Before putting away what is left after serving hot corned beef wet it over with a little of the water it was boiled in. When served cold the slices will not have dry edges.

One-Egg Cake.

Sullivan Cake—One egg, one cup milk, one cup sugar, one tablespoon butter, salt, two teaspoons baking powder, flour to thicken, one cup raisins.

PREPARING ROAST YOUNG PIG.

Dainty That Involves Much Work for the Cook.

Have a fat, six weeks' old pig carefully dressed, the inside of the ears, mouth and tongue cut out. After washing inside and out, rub well with a mixture of salt, sage, black and red pepper. Stuff the pig with a dressing made of light bread, butter, salt, pepper, sage and thyme, well mixed, and moistened with milk or water until it is soft, for it will get firmer in cooking. Then sew up the pig carefully, put in a pan with a little water, and set in a moderately heated oven. Leave the doors open at first.

Mix butter and flour in a plate and have a larding mop ready. Mop the pig frequently. As it roasts close the doors gradually. Occasionally pour over it some of the gravy in the pan and turn it over frequently, so that it may brown evenly.

Boil until tender the liver and toes, and when the pig is done chop them up and add to the gravy. Roast from two to three hours, according to size. Serve with apple sauce and pickles. Place pig on platter, an apple in its mouth, parsley around it, and take to the table.

RICE SURPRISE, WITH SAUCE.

Excellent Dessert Dish for the Luncheon or Dinner.

Quarter of a pound of rice, half a pint of water, one pint of milk, one heaping tablespoonful of butter, two tablespoonfuls of sugar, one teaspoonful of vanilla extract, some jam.

Wash the rice in several waters and put it into a saucepan with the cold water. Let it boil quickly until the water is absorbed, then add the milk and butter. Simmer very slowly until the rice is thoroughly cooked and the mixture rather thick. Stir occasionally, as it will be inclined to stick to the foot of the saucepan. When ready, remove the saucepan from the fire and add the sugar and flavoring. Rinse out some small cups of timbale molds with cold water, three-quarters fill them with rice and make a little hollow in the center. Put a teaspoonful of any nice jam into each, cover and fill with more rice and set aside to cool. When firm, turn out on a glass dish and serve with custard sauce poured round.

WHEN WEATHER IS HOT.

Housewife Will Earn Commendation with Jellied Chicken.

One good chicken, one heaping tablespoonful powdered gelatine, one onion, two bay leaves, half teaspoonful whole white peppers, one blade of mace, one teaspoonful salt, grate of nutmeg, half teaspoonful celery salt, three cloves, three hard cooked eggs, six olives, one can mushrooms, some chopped parsley, mayonnaise sauce.

Singe and draw the chicken, put into a kettle of boiling water and cook slowly until tender. Lift out and set aside to cool. Cut the meat in neat pieces. Put the skin and bones into a saucepan, one quart of the liquor, onion cut up and the seasonings, simmer until reduced to one pint, then add the gelatine and strain. Arrange a layer of the chicken in a wet mold, then some slices of egg, mushrooms, stoned olives, chopped parsley, then more chicken and so on till all are used up. Fill the mold with the stock. Turn out when set. Serve with mayonnaise sauce.

Creamed Cucumbers.

Peel two or three large cucumbers and cut very fine with a sharp knife or run through the coarsest knives of the meat chopper. Drain off the liquid, but do not press.

Rub a bowl with a clove of garlic, put in the minced cucumbers and season with cayenne pepper, black pepper, salt, a teaspoonful of onion juice and the strained juice of half a small lemon.

Chill all the ingredients thoroughly and just before serving stir in half a cupful of thickly whipped cream.

This makes a nice sauce for serving with fish or is equally good put on the half shells. Serve one to each person and pass with soft shell crabs or broiled lobster at a luncheon.

Instead of Curtain Rods.

At a bargain store, get a copper-covered wire about as thick as your little finger, and have them cut it the width of your window. Also buy two screw eyes. Put a screw eye on each side of the sash opening, one of them so that the wire will slip in. Run the wire through the curtain casings and put the ends in the eye. Your curtains will hang as nicely as though the fixtures had cost three times 15 cents, the actual cost of your "rods."—Delineator.

Chocolate Molasses Taffy.

One cup of sweet milk. Melt in it two squares of chocolate, then add one cup of brown sugar, one of molasses and a piece of butter as large as an English walnut. Boil and stir till it will harden in water. Add vanilla and a pinch of soda. Pour in a buttered tin to cool. Should be brittle.

Lemon Butter.

When children become tired of jellies and fruit butters a most delicious and healthful spread can be made from the following: Two cups granulated sugar, three eggs, one teaspoonful butter, two lemons, grated rind and juice, one cup of hot water. Cook in double boiler until thick.

Eggs for Invalids.

Cover frying pan with cream. When hot beat as many eggs as wanted, seasoned with little salt, and keep stirring until light.

THE BEE

PUBLISHED BY

1109 Eye St., N. W., Washington, D. C.

W. CALVIN CHASE, EDITOR.

Entered at the Post Office at Washington, D. C., as second-class mail matter.

ESTABLISHED 1880.

TERMS OF SUBSCRIPTION.

One copy per year in advance	$2.00
Six months	1.00
Three months	.50
Subscription monthly	.20

REPUBLICANS VS. DEMOCRATS.

The Republican meeting held under the auspices of the Epmire Republican Club, at True Reformers Hall, last Saturday evening, was a set-off to the one held under the auspices of the anti-Taft Republicans. The most surprising thing about the entire meeting was the absence of an indorsement of the Roosevelt policis and Mr.Taft. Not a spaker referred either to Mr.Taft or Mr. Roosevelt.

The argument to be made by the Republican or the Democratic party should be supported by the colored Americans. It is a question of human rights and shal the colored American be permitted to enjoy them under the Constitution.

Revs. Corrothers, Walters and others argue that the Republican party should be defeated. Their reasons are:

First — The Republican party has deserted the colored Americans and left them to the mercy of the Democratic party.

Second — They admit that the Democratic party is justified in disfranchising the colored Americans because they will not vote for that party.

On the other hand, the advocates of Republican principles say:

First — Replying to the first allegation, that it is unwise for colored men to go over to the enemy because of the alleged desertion. The party to which the colored Americans go has been inimical to the race and is doing everything to deprive the colored Americans of those rights which were given them by the Republican party.

How can the Democratic party be justified in depriving the colored man of his vote because he refuses to vote for the man who enslaves him. Where is the consistency? There is a great deal for the colored man to learn.

REPUBLICANS EULOGIZE.

The oratory that was displayed last Saturday evening at the meeting held under the auspices of the Empire Republican Club was of a varied character. One speaker was very pronounced in declaring that no matter what the Democratic party did to the Negro or whatever the Republican party would do, he would vote the Republican ticket just the same. This is where colored orators lose their heads. Instead of colored men telling the truth, they present to Republican managers glittering generalities and misstatements.

It should be borne in mind and Republican managers should be informed that dissatisfaction among colored voters is strong. If the sentiment in the States is as strong as it is in this city against the Republican party, there certainly cannot be smooth sailing. There is a great deal of opposition to the Republican ticket, and those who declare that there is none are certainly deceiving the party.

While the meeting was largely attended last Saturday evening, it must be admitted that the enthusiasm that characterized the other meeting was lacking.

There is something wrong.

AUDITOR R. W. TYLER.

The people of this country are not aware that all colored officeholders are not alike. As a rule Republican administrations in recent years have appointed quite a number of apologists and trimmers to presidential positions. There is one man in this city in the person of the Auditor for the Navy Department who is an honor to his race and the position he holds. President Roosevelt made no mistake when he named Mr. Tyler. He is a manly man, and one in whom the people may place confidence. Since his appointment to his present position he has promoted meritorious colored employes in his office. He hasn't allowed his understrappers or deputies to run his office, and neither has he allowed any employe, white or colored, to be ill-treated by his understrappers. Such men honor the positions to which they are appointed.

While it is true that Mr. Tyler was appointed to the position he occupies as the representative of his people, he treated all nationalities alike, and whenever an opportunity presents itself he sees that colored Americans get their share of the favors.

THAT ANTI-WASHINGTON PARTY.

The Bee does not take much stock in the report being circulated that a contingent in Washington, with Dr. W. T. Vernon, William Clifford and L. M. Hershaw at the head, have or are organiizng an anti-Booker Washington party and will soon start a newspaper here to antagonize Dr. Washington and to put The Bee out of business. Putting The Bee out of business has been tried before, and failed. And as for Dr. Vernon heading an opposition party to Dr. Washington we can hardly conceive of such a move when we recall that when Dr. Vernon's confirmation was held up for months he sought the aid of Booker Washington, and possibly thereby saved himself from defeat. We are aware that an effort has been made to start a rival newspaper to The Bee, and Dr. Vernon was at the meeting, but as yet the paper has not materialized. When his confirmation was hanging in the balance it is a matter of history that The Bee supported him, and for which we received nor asked nothing. We don't take any stock in this report; but if true we warn certain little pot-house politicians without a following that they are running up against a brick wall. The Bee is here to stay, whether a rival sheet is started or not. The Bee welcomes another newspaper, or as many as they care to start, but if one is started with the expressed purpose of putting The Bee out of business, there will be a lot of business doing. Washington is full of rumors, and we know there are a few small-fry who are envious of Dr. Washington; but they are like flies to an elephant, compared to him. It takes not only brains but money to start newspapers. Look at the newspaper graveyard around Washington for proof. Fire when ready.

REPUBLICANS ENDORSE MR. TAFT.

The meeting last Saturday night, under the auspices of the New York Empire Republican Club, at True Reformers' Hall, was a big success. The hall was packed and enthusiasm was ripe and rife. All the speakers were at their best, and it was a fine galaxy of speakers. It was the first meeting held here to advance the cause of the Republican party and Candidate Taft during this campaign. The country has been led to believe that this city was the hotbed of Republican disaffection, but this meeting demonstrated that there are a lot of Negroes here loyal to the party. Rev. George Lee, in his inmitable way, and with droll humor, made a telling argument to show why the colored vote should support Taft. Attorney Harry Cummings, of Baltimore, made a splendid address. Roscoe Simmons, of the New York Review, proved himself a briliant orator and received great applause. Attorney Thomas L. Jones, as usual, warmed the cockles in a masterly speech, and Hon. J. C. Napier, of Nashville, Tenn., made a fine argumentative address to show why the colored man should support Taft and the Republican party. Take it all in all, it was the finest political meeting ever held in Washington,and in spite of the effort on the part of a few envious men who tried to discredit it and hold aloof from it, it was a grand success, and did great credit to the president, Walter Pinchback, and the members. The Bee congratulates the club on the success of the meeting. Judge Taft and Mr.Sherman, the candidate for vice president, sent fine letters, which were read and applauded. By an arrangement there were calls for Mr. Vernon, who responded with his usual address.. Mr. Vernon closed with his usual peroration about King John at Runnymede and the Magna Charta, and the handfull of stars, which started great applause. On the stage, besides the speakers, there sat Governor Pinchback, Editor Chase, Hon. Cyrus Adams and Judge Robert H. Terrell, Hon. John C. Dancy and others.

TAFT.

From the Riverside Daily Press.

Occasionally a Republican is found who says he would have been glad to vote for Roosevelt had he been renominated, but he does not feel very well satisfied to vote for Taft. Well, if he believes in Roosevelt and his policies, he certainly ought to be able to accept his judgment regarding Taft.

LIBERIA HONORS THE WIZARD.

Rare Dignity of "Order of African Redemption" Conferred Upon Dr. Booker T. Washington by African Republic.

Mission of Liberian Commissioners to America Successful Because of Active Sympathy and Co-operation of the Tuskegecan — Fitting Recognition of His Eminent Services.

From the time the Liberian envoys landed at New York on their diplomatic mission to this country, their constant "guide, counsellor and friend" was Dr. Booker T. Washington. Through his influence and because of the faith they had in his judgment, the President of the United Statess, the Secretary of War, the Secretary of Agricultlure, the Attorney General and other high officials readily gave audience to Vice President Dossen, Former President Gibson and Attorney Dunbar, and took an unusually sympathetic interest in the projects which brought them to this country. It is yet too soon to make predictions as to the outcome of their negotiations with this Government, as many displomatic forms must be observed and plans so far reaching as those proposed must be approached with the utmost caution; yet it is plain that the Liberian Commissioners made a deep impression upon the officials of the United States and the latter will doubtless go as far as propriety will admit in advancing the welfare of the promising African Republic.

It is universally recognized that the apparent success of the negotiations of the Liberians in this country wielded a vital influence in moving the German Government to give attentive ear to their representations and led to a tentative agreement to grant the much-desired immunity from the alleged encroachments upon their territory by commercial exploiters of European nations. The visit to Tuskegee, under the escort personally provided by Dr. Washington, gave the Commissioners a long-wished-for opportunity to witness the "Wizard's" great industrial beehive in active operation, and enabled them to acquire many new ideas touching the method of teaching the various industries necessary to the proper development of their own people. The introduction of the Liberian Commissioners to the substantial, progressive and result-producing men and women of this country, of both races, placed them in direct touch with the forces that made their journey a triumphant success, and they and the observant citizens of America are not slow to attribute the lion's share of the credit for the recognition accorded them to that master of diplomacy, constructive stateman and preacher of the gospel of self-helpfulness — Booker T. Washington.

Information now reaches the National Capital from the American Minister to Liberia, Hon. Ernest Lyon, to the effect that the Government of Liberia has decided to confer the "Order of African Redemption" upon Booker T. Washington, of the Tuskegee Institute, in cosideration of his valued services to the Government of Liberia. The Liberian Government confers this order with great caution and care, and it is much prized and sought after, in Europe especially. As far as your correspondent is advised, Dr. Washington is the first American to be so honored by the Liberian Republic.

DIVORCE SUIT DISMISSED.

The petition for divorce filed in the Supreme Court by am. A. Keys, teacher in the Armstrong Manual Training School, against his wife, Mrs. S. T. Keys, was dismissed by Judge Barnard last week. Attorney W. Calvin Chase represented Mrs. Keys and William E. Ambrose represented Mr. Keys. Mr. Keys was ordered to pay his wife thirty dollars per month alimony.

Petition for divorce was filed by Charles Lewis against his wife,Mary Lewis, on the ground of adultery. Attorney W. Calvin Chase represents Mr. Lewis.

Upon the petition of Martha Gant, filed in the probate branch of the Supreme Court of the District of Columbia in the matter of the estate of Emily Haines, deceased, Justice Stafford has appointed Robert F. Ward administrator c. t. a.

Mrs. Haines died April 22, 1901, leaving both real and personal property, which she disposed of by her last will and testament, but the executor therein named failed to qualify or have the will admitted to probate and record.

Attorney W. C. Martin represented the petitioner.

A petition for a divorce a mensa et thora has been filed in the Equity Branch of the Supreme Court of the District of Columbia by George W. Pinkney against Josephine Pinkney. The complainant alleges that he and the defendant were marriedd May 18, 1897, and since said date she has deserted him nine times, and remained from their home for periods from one month to two years, and never gave any reason for her desertion except that the complainant could not purchase her fine clothing so that she could dress in the prevailing styles.

The complainant, Mr. Pinkney, is represented by Attorney W. C. Martin.

BRYAN APPROVES IT.

In the recent Democratic convention in West Virginia the following excerpt is from its platform, with an indorsement of William Jennings Bryan.

"Believing that the extension of the elective franchise to a race inferior in intelligence and without preparation for the wise and prudent exercise of a privilege so vital to the maintenance of good government was a mistake, if not a crime, committed by the Republican party during the reign of passion and prejudice following the Civil War, for political ends and purposes, we declare that the Democratic party is in favor of so amending the Constitution as to preserve the purity of the ballot and the electorate of the State from the evil results from conferring such power and privilege upon those who are unfitted to appreciate its importance as it affects the stability and preservation of good government."

"We favor the enactment of a law requiring common carriers engaged in passenger traffic to furnish separate coaches or compartments for white and colored passengers."

Mr. Bryan's telegram:

"I greatly appreciate the cordial indorsement given by your Convention, and share with you in the hope that the hearty co-operation promised may insure a Democratic victory in West Virginia and the National Convention.

(Signed) "W. J. Bryan."

THE BALL GAME.

Go to the Social Settlement ball game September 8, to be played by Recorder Dancy, Auditor Tyler,Register Vernon and Judge Terrell.

Special need of funds for the Social Settlement this year. A new settlement house is in process of erection; two story and basement, gymnasium, club and manual training rooms, filling a long-felt need. Only one-sixth of the money raised. The remainder to be secured by contributions. Let us all assist this good work.

Over the grave of the only Democratic President since the war, the various factions (Democratic) have buried the hatchet. The Republicans in November will have a tight pull to win out.

The Rt. Rev. A. B. Allen, National Grand Master of F. A. A. A. York Masons (National Compack), has been on an official inspection of the Grand Lodges of West Virginia, Virginia, Pennsylvania, Ohio, Kentucky and Tennessee. He will visit the District of Columbia..

Mrs. Sarah Peck, aged ninety-five years, of New Haven, Conn., is after her son, Burr S. Peck, aged seventy-seven years, who eloped with May Bryan, aged twenty-two years.

Bishop A. A. Curtis, Vicar General of the Catholic Archdiocese of Baltimore, died last Saturday in the hospital from cancer.

In the future the preferred positions of the Interior Department will be given to the men. A number of high-grade women clerks have had their pay reduced. There will be further reductions.

The Commissioner of InternalRevenue has handed down an opinion that denatured alcohol contains kerosene and crude wood alcohol, which renders it unfit for external medication.

The Rev. Frederick Bonneville, pastor of the Church of Assumption of Chicopee, Mass., refused a purse of fifteen hundred dollars in gold upon his return from Europe, on the grounds that so many were out of work that he would not accept. (This brother is a Christian.)

Rev. and Ill. W. H. Severson, assistant pastor of Israel Church, has been sick for the last few months.

There should be no jealousy among our "big guns." The spotlight is big enough to shine upon all.

MR. NEWSOM ASKS SOME QUESTIONS.

Exceptions to the EmpireStateLeague Meeting — Rev. Lee Called to Account.

Editor The Bee:

In re the ratification meeting held by the Empire State Republican Club at True Reformer Hall on last Saturday night, I wish to say that we heard just about what was expected from such a gathering — ridicule, vituperation, and abuse of those Negroes who do not think as they do, politically.

One of the letters of regret sent by an invited speaker was positively insulting — it accused Revs. Waldron, Corothers and others of lying! None of the speeches contained anything new: a rhetorical rehearsal of the record of the Republican party up to about fifty years ago was about the sum of what was said. What they had to say of the Roosevelt Republican party was purely apologetic and invaariably ended with the plea, "Give the grand old party one more chance." But little, if anything at all, was said concerning the attitude of the Republican candidate, Mr. Roosevelt, or the leaders of the new Republican party, toward the colored troops, the Negro voter or the voting franchise; and the greatest applause elicited by any of the speakers was when the name of Senator Foraker (the man whom the Republican candidate is industriously trying to undo in Ohio)) was mentioned! This name, the most magical and inspiring one of all, was frequently used by the speakers to conjure with, though it had no relation to their subject at all; it has, through the methods of the Republican candidate himself and his sponsor, been effectually and permanently divorced from the campaign. And, though the name was ingeniously linked with the subject by each speaker, in order to popularize and enthuse, it was evident to everyone that the hearts of the speakers were not in their subject, the speeches having a suspicious ring to them. (Read The Star's à la minstrel show report of Sunday, the 23rd inst.) No man can be a true friend of Senator Foraker who will not resent, in some emphatic way, the snub and ill-treatment administered to the Senator by the Republican candidate and his lieutenants in Ohio.

I have four questions which I invite any of the speakers at that meeting, or any others advocating the election of Taft, to answer. They are fair and honest questions, and the voters of this country are very much concerned in the satisfactory answers to them. They are these:

1. Judge Taft, referring to the Southern disfranchisement laws, in one of his speeches to a Southern audience, says they "are a step forward;" in another, speaking of the Negroes, he calls them "a class of persons so ignorant, and so subject to oppression and misleading, that they are merely political children, not having the mental stature of manhood;" in still another he says, "their voice in the government, even when not suppressed, secures to them no benefit." What do Register Vernon, Editor Simmons, Mr. Napier, et al, think of that? Do they take these statements as being polite to them, or as insults to their intelligence and manhood? Do they consider a man who speaks so disparagingly of them or their race worthy of their confidence and support?

2. Some of the policies of President Roosevelt have been to dismiss the colored troops ,to keep them out, to stigmatize them as perjurers and assassins no better than Guiteau or Czolgolz, to declare that he would veto a bill restoring them to the army, should such a measure pass Congress and, if passed over his veto, to refuse to execute it. Judge Taft declares that the Roosevelt policies are his policies. He makes no exception in any of them; therefore,we have a right to conclude that he will follow out the Roosevelt policies in every way: that means to keep out the colored troops. Do Register Vernon et al support Candidate Taft in this?

Many good Democrats condemn the manner of the dismissal of the colored troops; they consider it an outrage, and favor their restoration to the rolls. Mr. Bryan says that he would not veto a bill restoring them; but would enforce the law.

3. Talk about "disfranchisement and elimination of the Negro by the Democratic party — was the Negro ever more completely eliminated and flattened out than he was at Chicago by Taft's litutenant (Hitchcock), the "steam roller" man? Contesting opposition was effectually squelched wherever it raised its head and, in every case save one, the lily white delegates were seated and the

"Black-and-Tans" ousted. Do Mr. Vernon et al approve of this?

4. In all of our Sunday Schools and churches we have been taught the doctrine of the divinity of the Christ and of the triune God. Do Register Vernon et al believe that it is just the thing for us to do to put at the head of this Christian nation a man who repudiates these teachings and beliefs? Answer, I say; I dare you to answer and justify yourselves.

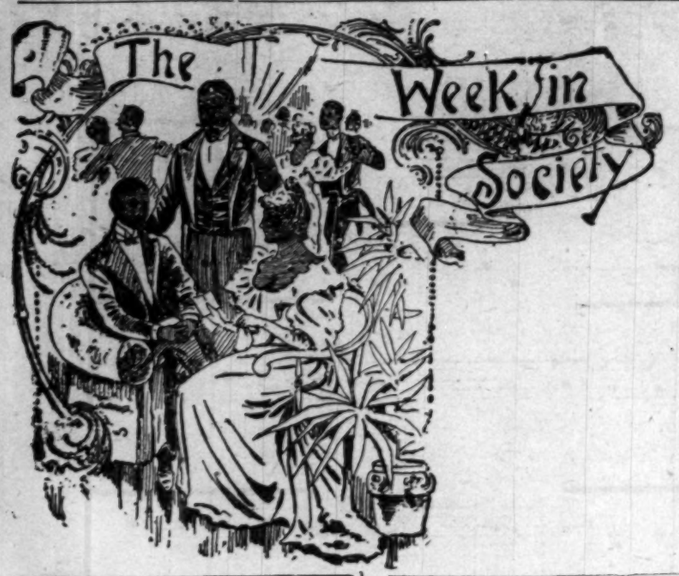
As for Brother George W. Lee, we have nothing but pity — he has been on both sides a half dozen times already during the present campaign On Saturday night, the 15th inst., he rode down to the residence of Dr. S. L. Corrothers about nine o'clock with his wife; called Dr. Corrothers out, and told him that he had had a dream—that the God he serves told him that he was wrong on this political question (this was after Flop No. 2) and that he ought to go back to the side of Bryan; that he could not support Taft, considerng his record on the Negro question,and that he was not going to support him (Taft). Judging from Rev. Lee's speech at True Reformer Hall (after Flop No. 3) it would seem that Rev. Lee has been having some more dreams.

The shibboleth of these Taft Negroes is "The Grand Old Party,"and they ask us to be true and consistent. Has the Republican party been true and consistent with the Negro? Parties are a means to an end; but when they cease to serve that end, our support of them should cease. If I would reach my destination, what matters it whether I go by rail,the flying machine, or use the steamship? In other words, who would be fool enough to flout a traveler for sticking to a steamship, when the sea had to be crossed, in order to be "consistent"? The constituency that counts is the constituency of common sense.

Besides, it does not necesarily make a Democrat because he votes for Mr. Bryan, the Democratic candidate, this time.

Let the Taft supporters meet us with argument, and not shallow sentimentality, and we do not fear the result.

John T. C. Newsom.



Miss Ella Albert is the guest of Miss Bessie Burke, of Norfolk, Va.

Miss Clara V. Jones, of Philadelphia, is visiting her mother, Mrs. Rosa Warner, of 2235 Cleveland avenue.

Mrs. Olivia Hutchins has returned from a trip to Portsmouth, Va.

Dr. B. F. Watson, secretary of the Church Extension Board of the A. M. E. Church, is snugly located in the building at 1535 Fourteenth street, owned by the connection and formerly occupied by the financial department. The structure has been painted and papered throughout, new furniture has been installed, and with the up-to-date office fixtures, Dr. Watson is prepared to do business under highly favorable auspices.

James Otoway Holmes, formerly a leading hotel manager, and now one of Washington's wealthiest property-owners and capitalists, contemplates embarking in the real estate business.

Mr. and Mrs. H. C. Conley have gone to Chicago for permanent residence. Mr. Conley, who has had large experience in the theatrical business, will be associated with a syndicate in the management of a first-class amusement enterprise in the Windy City.

Mrs. Malinda Gillem, of O street notrhwest, is lying dangerously ill at her residence.

Mrs. Bessie Haynes, of Eleventh street northwest, is spending her vacation at Culpeper, Va.

Mrs. Gussie Midleton Winslow is recreating at Leesburg, Va.

Mrs. Nara Nugent and daughter are spending their vacation at Paeonian Springs, Va.

Dr. Henry Freeman, M.D., is temporarily in charge of the Freedmen's Hospital.

Dr. Charles Furness and lady, of Indianapolis, Ind., visited this city last week. They were the guests of Dr. Thomas J. Brown and wife, 1411 Corcoran street northwest.

Mr. Richard H. Nugent paid a "flying visit' 'to Philadelphia last week.

Jonathan Davis Consistory, Scottish Rite Masons, and the R. H. Gleaves Council of ladies, gave a joint picnic at Eureka Park last Monday. Professor Hamilton furnished the music.

Miss Hallie Brown, of Eleventh street northwest, and Miss Helen Moore, who have been visiting in Toronto, Canada, and the Canadian and American Falls, have returned to the District of Columbia, after having received many social attentions during their stay.

Attorney M. T. Clinkscales returned to the city from Abbevil'e, S. C., last Monday, greatly improved in looks.

Attorney J. C. Napier, of Nashville, Tenn., has been in this city, the guest of his mother-in-law, Mrs. John M. Langston.

B. M. C. DELEGATES.

The District delegates to the international meeting of the G. U. O. of O. F., which convenes in Atlantic City, N. J., September 13-18 next, will hold a meeting at Odd Fellows Hall, M street, Monday eevning next to complete their final arrangements. The delegation and many members of the Order and friends will leave at 8.40 a.m. September 13 in a special train over the Pennsylvania Railway. Fare, round trip, fifteen days, with stop-over priviliges, $7.75.

Through the efforts of Past District Grand Master W. C. Martin, chairma nof the delegation, the delegates will be comfortably quartered at No. 1802 Arctic avenue, Atlantic City, next door to the headquarters of the members of the S. C. of M.

A WORTHY HONOR CONFERRED.

More Degrees Than Any Other Negro of His Age in America.

From McGirt's Magazine.

One of the best-known and most-honored young Negroes in America is John Anderson Lankford. He is an architect by profession, who has a national reputation as having designed and supervised the largest and most beautiful, also costly, buildings in this country owned by our race, and many of the same class for other races.

A few weeks ago he was unanimously recommended and accepted by the Bishops and General Conference of the A. M. E. Church as the supervising architect to design and supervise the work on all the buildings of that great religious institution.

In the Bishops' Quadrennial Address to the Church they recognized him as the authority among our people along the lines of Christian art.

He has been honored by more of our best and leading Negro colleges and universities than any Negro in America, having received the honorary degrees of B. S. from Shaw University, Raleigh, N. C.; M. S. from Wilberforce University, and Norris Brown College, and a few days ago M. M. S. (Master of Mechanical Science) from the State Agricultural and Mechanical College of Alabama (Normal, Ala.)

He is a strong believer in his race. He employs all Negro mechanics and professional men to do his work. He is not only an architect and supervisor of construction in the highest degree, but a young man who has gone out of his way in developing his race along business and financial lines. He was the promoter and organizer of the Washington Negro Business League; is supervising architect and engineer of the Great National Negro Fair, which will be held in Mobile, Ala., from 1908 to 1912; was Commissioner General of the District of Columbia for the Jamestown Negro Exhibition. He has now one of the largest and best office buildings in one of the best business sections in Washington exclusively for Negroes. He is public-spirited, and we believe that every Negro in America should 'give him a chance whenever he has work in his line.

Write him, 317 Sixth street, N. W., Washington, D. C.

Additional honor was conferred upon Mr. Lankford by the Negro Business League of Baltimore, Md., by electing him fourth national vice president of the National Business League of the United States.

BUSINESS LEAGUE.

Report of the Negro Business League was received too late for publication this week.

Will Mr. Thomas J. Calloway state how much he has subscribed to the Douglass Memorial Fund? Persons who are so anxious about other people should lead off.

DR. JAMES E. SHEPPARD. HIS NEW METHOD TO ELEVATE COLORED AMERICANS — ONE OF THE COMING MEN OF THE SOUTH.

One of the most active and enterprising colored Americans in the South is Dr. James E. Sheppard, of Durham, N. C. Dr. Sheppard was formerly field superintendent of the International Sunday School Association Among Colored Americans

He has just published and circulated a finely printed pamphlet entitled "New Plans for the Uplift of a Race." Among other things he says:

Advantages of Religious Training.

1. It awakens the sluggish, dormant energies of the individual and turns them into channels of usefulness and service.

2. It lessens crime, reduces idleness, stops violence, teaches lessons of restraint.

3. It builds up a better citizenship and checks the great waste of human material in chain-gangs, pails, and penitentiaries.

4. Make a man practically religious, and the industrial and educational side will take care of itself.

The rallyng cry should be"Change the man, and the environments will be changed by the man."

Vice President Charles W. Fairbanks gives Prof. Sheppard a strong indorsement of this new work.

Atttorney L. M. King left the city Sunday morning for St. Paul, Minn., as a delegate to the convention of Knights of Pythias. Miss Palon, one of the best-known teachers in the public schools, a lady of refinement, is in charge during Attorney King's absence.

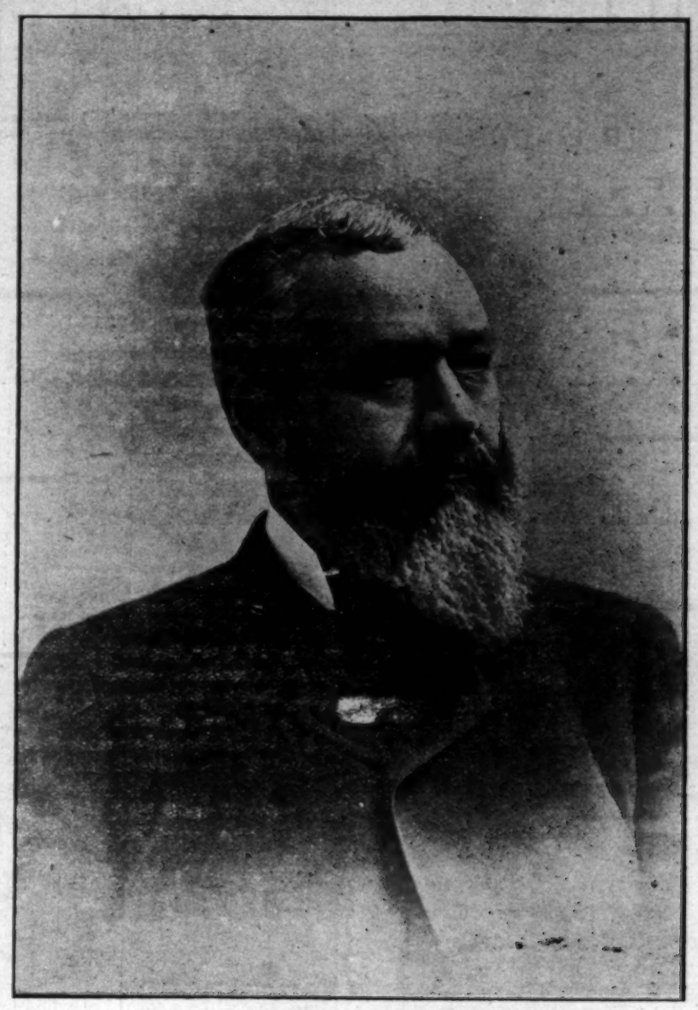
Miss Etta McIntosh, the very charming and talented daughter of Prof. and Mrs. John McIntosh, of Savannah, Ga., is spending a part of her vacation with her relatives, Mr. and Mrs. S. B. Bacon, of 1824 E street northwest.

She will leave in a few days for Atlantic City and New York, returning home early in September to take up her work as teacher in one of the largest schools in her city.

Miss A. Blondel Newsom, daughter of our townsman, J. T. C. Newsom, has just returned to the city, having been rusticating for the last few weeks.

Miss L. A. Robinson and Miss Hattie E. Drew have returned to the city and report a very pleasant and profitable vacation.

Grand Master W. L. Houston, whose brilliant administration has given the G. U. O. of O. F. a standing it has never enjoyed before, will be re-elected without opposition by the B. M. C. which meets at Atlantic City next month.



EX- GOVERNOR P. B. S. PINCHBACK.
What He Says About Mr. Taft — The Bee Interviews Him.

MR. J. A. LANKFORD,
Who is covered all over with degrees and other honors.

If you have Headache Try One
They Relieve Pain Quickly, leaving no bad After-effects
25 Doses 25 Cents Never Sold in Bulk
DR. MILES' ANTI-PAIN PILLS FOR Headache
Dr. Miles' Anti-Pain Pills
TAKE ONE of the Little Tablets AND THE PAIN IS GONE
FOR NEURALGIA. SCIATICA. RHEUMATISM. BACKACHE. PAIN IN CHEST. DISTRESS IN STOMACH. SLEEPLESSNESS

GRAND JUBILEE

And week of rejoicing by members of the Grand United Order of Odd Fellows of the District of Columbia, under the auspices of the Odd Fellows Hall Association, at Odd Fellows' Hall, 1606 M St. Northwest, commemorative of the canceling of the mortgage and the payment of all other indebtedness, Saturday, August 30, to Friday, September 4, 1908.

Exercises Sunday, August 30, 1908, at four o'clock, and each night during the week at eight o'clock.

A fraternal welcome extended to all. Admission free.

EXCURSIONS

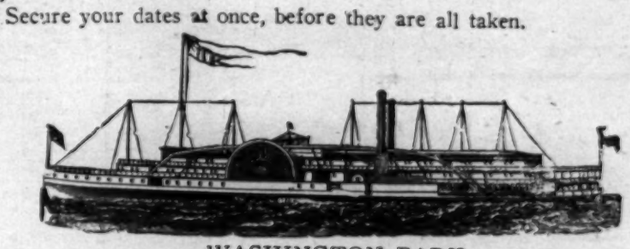
EXCURSION SEASON
For 1908

Steamer River Queen to Washington Park.

Steamer Jane Moseley to Norfolk, Baltimore, and Landings down the Potomac River.

Books now open for charters on the River Queen and Jane Moseley.

Secure your dates at once, before they are all taken.



WASHINGTON PARK.

This beautiful park has a collection of attractions never before offered to the Washington public. It is located about ten miles from Washington on the Potomac River. The Scenic Railway, with its electric power plant for 7,000 lights — a Figure 8. The Caroussel, double-decker, with music attachments. A 5- and 10-cent Theatre. A Penny Arcadium, Moving Pictures, Shooting Gallery. A Dairy Lunch Depot and Buffet. Dancing Pavilion. Pool and Billiard Hall, and forty acres of Shady Woods and Dells.

The River Queen makes daily trips to Washington Park at 10 a.m., 12 m., and 2, 4, 6, and 8 p.m.

For particulars address Lewis Jefferson, General Manager, Seventh and N Streets Wharf.

WORTH ADVERTISING FOR.

There are 5,499 Negroes employed here in Washington by the Government alone, and these 5,499 Negroes draw salaries aggregating $3,044,404. These more than three millions of dollars are spent right here in Washington, but scattered among the hundreds of tradesmen. Is this amount of money worth bidding for? It certainly is, and not even the largest stores in this city would refuse to get the big end of it did they but realize how much money the Negroes are really spending.

Now The Bee is the only Negro publication in this city. It stands without a rival or competitor, and covers the field like a blanket. If a few of the merchants in this city will patronize the advertising columns of The Bee, presenting the attractive bargains they may have, these Negroes — these 5,499 Negroes who draw annually from the Government over three millions of dollars — will assume that by patronizing a publication edited and operated by one of their race that such firms desire and deserve their patronage. And such firms will receive the bulk of these over thre milions of dollars received and spent by the Negroes of Washington.

What clothing stores, what furniture stores, what dry goods stores and what other lines of business will now make an effort to divert to themselves these over three millions tf dollars spent by Washington Negroes by advertising in The Bee?

Place your advertising in The Bee and watch these 5,499 appreciative Negroes spend their over three millions of dollars with you.

Now is the time to advertise in The Bee, the newspaper that goes into every Negro home in Washington. Remember, merchants of Washington, it's what advertising pays you, not what it costs.

NEW PHOTOGRAPHIC STUDIO.

The new photographic studio of Warren & Turner has just opened. It is an up-to-date studio and one that commends itself by the superior class of work it turns out.

Life-size portraits in oil, pastel and water colors.

WARREN & TURNER, 1248 Ninth Street Northwest.

Why pay 10 percent when you can get it for 3 percent?
H. K. FULTON'S LOAN OFFICE,
No. 314 Ninth Street N. W.
Loans made on Watches, Diamonds, Jewelry, Silverware, Etc.
If you want to buy a good watch, diamond ring, or jewelry of any kind, look at our stock first. You can save money.

ESTABLISHED 1866.
BURNSTINE LOAN OFFICE
GOLD AND SILVER WATCHES, DIAMONDS, JEWELRY, GUNS, MECHANICAL TOOLS, LADIES' AND GENTS' WEARING APPAREL.
OLD GOLD AND SILVER BOUGHT.
UNREDEEMED PLEDGES FOR SALE.
361 Pennsylvania Ave. N. W.

Purchase your ice from the Columbia Ice Company wagons. It is the best.

FUNERAL DIRECTRESSES
—AND—
PRACTICAL EMBLAMERS.
SUCCESSORS TO
STEWART CAMPBELL,
CARRIE SALES
—AND—
RUTH DABNEY
First class service guaranteed at reasonable prices.
Carriages furnished for Balls, Parties and Receptions.
Phone, Main 4231.

NOTICE.

To give everybody an opportunity to try Ford's Hair Pomade, and owing to occasional requests for a smaller size, we have decided to put up a 25c size in addition to our regular 50c size, either size mailed postpaid on receipt of price. Address The Ozonized Ox Marrow Co., 153 E. Kinzie Street, Chicago, Ill. For further particulars see advertisement elsewhere in this paper.

Phone, Main 2524.
ROBERT ALLEN,
BUFFET AND FAMILY
LIQUOR STORE
1917 14th St. N. W.

THE NIGHT IS STILL.

(Die Nacht ist Still.)

E. M. THOMAS.

Translation by the Composer.

B. LINDER.

Andante. p semplice.
1. The night is still, the moon looks kind, The dew hangs jewels in the heath, An
1. Die Nacht ist still der Mond scheint licht, Wie Per-len glänzt des Tau-es Nass; Der
p sempre legato.
i - vy climbs a - cross thy lind And throws a light and mis - ty wreath. The
Eph - eu rankt am Fen - ster dicht: Ein Kranz in Gris - ter - licht so blass! Wie
poco cresc.
dim.
poco accel.
dew hangs jewels in the heath, Buds bloom for which the bee has pined; I haste a -
Per-len glänzt des Tau-es Nass, Die Bie - ne mit der Blü - te spricht; Mein Fuss durch-
accel e cresc.
p a tempo.
long, I quicker breathe, The night is still, the moon looks kind. Buds bloom for which the bee has
eilt das feuch-te Gras, Die Nacht ist still, der Mond scheint licht. Die Bie - ne mit der Blü - te
p a tempo.
rit. a tempo.

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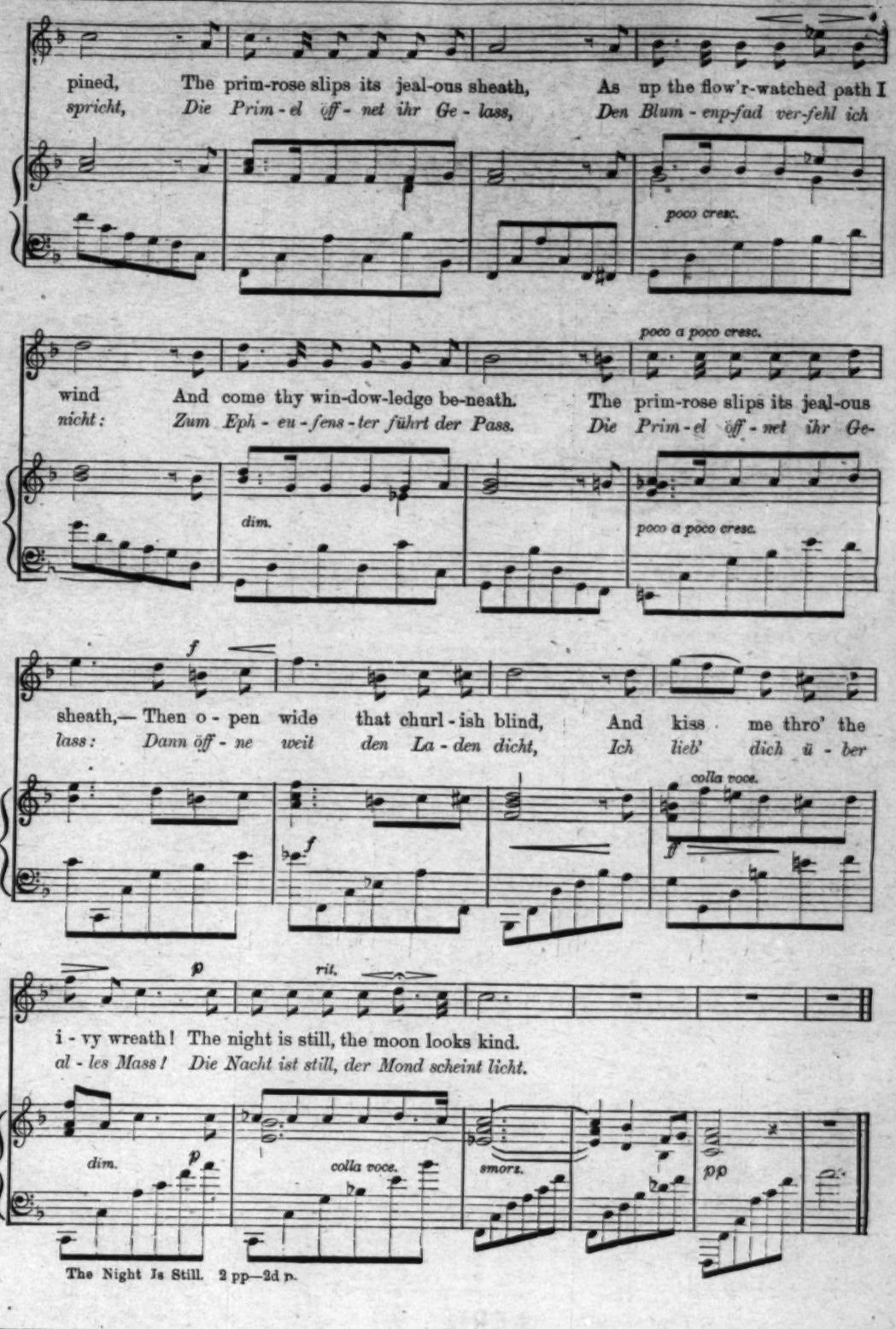

pined, The prim-rose slips its jeal-ous sheath, As up the flow'r-watched path I
spricht, Die Prim - el öff - net ihr Ge - lass, Den Blum - enp-fad ver-fehl ich
poco cresc.
poco a poco cresc.
wind And come thy win-dow-ledge be-neath. The prim-rose slips its jeal-ous
nicht: Zum Eph - eu - fens - ter führt der Pass. Die Prim - el öff - net ihr Ge-
dim.
poco a poco cresc.
f
sheath,— Then o - pen wide that churl - ish blind, And kiss me thro' the
lass: Dann öff - ne weit den La - den dicht, Ich lieb' dich ü - ber
colla voce.
ff
p
rit.
i - vy wreath! The night is still, the moon looks kind.
al - les Mass! Die Nacht ist still, der Mond scheint licht.
dim.
p
colla voce.
smorz.
pp

Kleinert's DRESS SHIELDS

DOUBLE COVERED

WASHABLE

ODORLESS NO RUBBER.

Every pair of Kleinert's Dress Shields is warranted. When properly used, we will not only refund money paid for shields that are not perfect, but will hold ourselves responsible for any resulting damage to gown.

Kleinert's Dress Shields are made in ten sizes, from size 1 to size 10. If your dealer does not keep the kind or size you want, send us 25c. for sample pair of either kind in size 3. If you want a larger size, add 5c. for each additional size.

Send for our Dress Shield Book. It is worth reading. Sent free on application.

I. B. KLEINERT RUBBER CO.
721-723-725-727 BROADWAY, NEW YORK.

W. B. Reduso CORSETS

The Perfect Corset for Large Women

It places over-developed women on the same basis as their slender sisters. It tapers off the bust, flattens the abdomen, and absolutely reduces the hips from 1 to 5 inches. Not a harness—not a cumbersome affair, no torturing straps, but the most scientific example of corsetry, boned in such a manner as to give the wearer absolute freedom of movement.

New W. B. Reduso No. 770. For large tall women. Made of white coutil. Hose supporters front and sides. Sizes 20 to 36. **Price $3.00.**

New W. B. Reduso No. 771. Is the same as No. 770, but is made of light weight white batiste. Hose supporters front and sides. Sizes 20 to 36. **Price $3.00.**

New W. B. Reduso No. 772. For large short women. The same as No. 770, except that the bust is somewhat lower all around. Made of white coutil, hose supporters front and sides Sizes 20 to 36. **Price $3.00.**

New W. B. Reduso No. 773, is the same as No. 772, but made of light weight white batiste. Hose supporters front and sides. Sizes 20 to 36. **Price $3.00.**

Ask any dealer anywhere to show you the new W. B. "hip-subduing" models, which will produce the correct figure for prevailing modes, or any of our numerous styles which are made in such a variety as to guarantee perfect fit for every type of figure.

From $1.00 to $3.00 per pair.

WEINGARTEN BROS., Mfrs., 377-379 BROADWAY, NEW YORK

THE PICNIC LUNCH

REALLY THE STAR FEATURE OF DAY'S OUTING.

Proper Arrangement and Packing of Food Necessary If One Would Have the Feast Tempting and Palatable.

Too much luggage spoils the picnic, and yet the little feast is the star feature of the day. How, then, to carry enough to eat, and at the same time have it look tempting?

There is a hamper made of lightweight wicker and yet strong enough to stand the wear of many outings in the woods.

A telescope shape is easy to handle and its size can be regulated to fit the contents so readily that the woman who thinks ahead and of the party's return is sure to choose this style instead of the square or oblong hamper made after the fashion of the English tea basket.

Straw cases for bottles, cups and glasses are superior in many ways to leather ones. The lighter covering may not wear so well as the others, but it looks much cooler. Hamper fittings can be bought separately and tucked away in a plain basket, and if well packed no danger of breakage need be feared.

Wooden plates are really much more picnicky than china. If sandwiches and cakes are placed on plates when the basket is being arranged and each one is wrapped first in a napkin wrung out in ice water, then in baker's or paraffine paper the food will be kept perfectly fresh, and it can be placed at once on the picnic table when the time for luncheon has arrived. Lettuce leaves that have been packed loosely in a linen bag thoroughly dampened with ice water will help to give the luncheon table a fresh, cool and inviting air and they can be used to garnish the plates of cold meats and salads. This is an excellent way to carry green salads, and if the dressing is made just before starting and carried in a bottle, or the ingredients packed so that the dressing can be mixed by the salad expert while the luncheon is being spread out, the salad will be fresh and crisp.

Tiny cones of salt and pepper, one packet for each member of the party, are easier to carry and much less trouble than to take along a set of shakers.

There are such perfect ways now of carrying hot or cold liquids and keeping them at their original temperature that few picnic parties bother with making tea or coffee at the grounds. A basket that is well packed with edibles which have been properly chilled before starting seldom gets warm and mussy if it is handled carefully and kept out of the sun. Plates and cups can be kept on the ice for a while before they are tucked away in the hamper and they will stay cold for some time.

Tinned and bottled foods are best taken in small lots so that they can be opened as needed and the empty boxes or bottles thrown away at once. Having a number of things in this way does away with passing the food from one end of the table or luncheon cloth to the other. Paper napkins are good enough for the average outdoor function of this kind. They should, however, be supplied in quantities so that they may be used for covering the plates, for wiping off dust and for cleaning the dishes after the meal is over.

Muskmelon Frappe.

Remove enough of the tops of small nutmeg melons so as to be able to take out the seeds and membrane, then scoop out as much of the soft pulp as can be removed. Cut the pulp into small pieces. Drain the juice from seeds and membrane and add it to one quart of whipped cream, sweetened. Put into freezer and turn until stiff. When ready to serve take the chilled shells, place the frappe cream in alternate layers with the melon pulp, having the frappe as last layer. Serve on small plates with cake.

Gateau of Cherries.

Dissolve two heaping tablespoonfuls of powdered gelatine in half a cup of boiling water. Put three heaping tablespoonfuls of sugar, one cupful of cold water, rind and strained juice of one lemon into a saucepan, boil for 20 minutes, strain, add a few drops of red coloring, one teaspoonful of vanilla extract, one pound of stoned cherries and gelatine. Mix well and pour into a wet mold. Turn out when set.

Breaded Pork Chops.

Make dressing same as for fowl, only season highly with apples, celery and onions. Take baking pan, put any drippings in bottom; heat; put in dressing, then lay pork chops on top of same and bake in oven. When chops are cooked on one side turn over. When done remove to a warm platter, garnish with parsley, add more drippings, thicken for gravy, and pour over all.

Delicious Salad.

Boil one cup red kidney beans in salted water until soft. Drain, add one cup English walnuts or peanuts, slightly broken, one cup chopped celery, and about six olives cut fine. Mix all together and serve on bed of lettuce with mayonnaise dressing.

WANTED—A RIDER AGENT IN EACH TOWN and district to ride and exhibit a sample Latest Model "Ranger" bicycle furnished by us. Our agents everywhere are making money fast. *Write for full particulars and special offer at once.*

NO MONEY REQUIRED until you receive and approve of your bicycle. We ship to anyone, anywhere in the U. S. *without a cent deposit* in advance, *prepay freight*, and allow **TEN DAYS' FREE TRIAL** during which time you may ride the bicycle and put it to any test you wish. If you are then not perfectly satisfied or do not wish to keep the bicycle ship it back to us at our expense and *you will not be out one cent.*

FACTORY PRICES We furnish the highest grade bicycles it is possible to make at one small profit above actual factory cost. You save $10 to $25 middlemen's profits by buying direct of us and have the manufacturer's guarantee behind your bicycle. **DO NOT BUY** a bicycle or a pair of tires from *anyone at any price* until you receive our catalogues and learn our unheard of *factory prices* and *remarkable special offers* to **rider agents.**

YOU WILL BE ASTONISHED when you receive our beautiful catalogue and study our superb models at the *wonderfully low prices* we can make you this year. We sell the highest grade bicycles for less money than any other factory. We are satisfied with $1.00 profit above factory cost.

BICYCLE DEALERS, you can sell our bicycles under your own name plate at double our prices. Orders filled the day received.

SECOND HAND BICYCLES. We do not regularly handle second hand bicycles, but usually have a number on hand taken in trade by our Chicago retail stores. These we clear out promptly at prices ranging from $3 to $8 or $10. Descriptive bargain lists mailed free.

COASTER-BRAKES, single wheels, imported roller chains and **pedals,** parts, repairs and equipment of all kinds at *half the usual retail prices.*

$8.50 HEDGETHORN PUNCTURE-PROOF SELF-HEALING TIRES $4.80 *A SAMPLE PAIR TO INTRODUCE, ONLY*

The regular retail price of these tires is $8.50 per pair, but to introduce we will sell you a sample pair for $4.80 (cash with order $4.55).

NO MORE TROUBLE FROM PUNCTURES

NAILS, Tacks or Glass will not let the air out. Sixty thousand pairs sold last year. Over two hundred thousand pairs now in use.

DESCRIPTION: Made in all sizes. It is lively and easy riding, very durable and lined inside with a special quality of rubber, which never becomes porous and which closes up small punctures without allowing the air to escape. We have hundreds of letters from satisfied customers stating that their tires have only been pumped up once or twice in a whole season. They weigh no more than an ordinary tire, the puncture resisting qualities being given by several layers of thin, specially prepared fabric on the tread. The regular price of these tires is $8.50 per pair, but for advertising purposes we are making a special factory price to the rider of only $4.80 per pair. All orders shipped same day letter is received. We ship C. O. D. on approval. You do not pay a cent until you have examined and found them strictly as represented.

Notice the thick rubber tread "A" and puncture strips "B" and "D," also rim strip "H" to prevent rim cutting. This tire will outlast any other make—SOFT, ELASTIC and EASY RIDING.

We will allow a **cash discount** of 5 per cent (thereby making the price **$4.55** per pair) if you send **FULL CASH WITH ORDER** and enclose this advertisement. We will also send one nickel plated brass hand pump. Tires to be returned at **OUR** expense if for any reason they are not satisfactory on examination. We are perfectly reliable and money sent to us is as safe as in a bank. If you order a pair of these tires, you will find that they will ride easier, run faster, wear better, last longer and look finer than any tire you have ever used or seen at any price. We know that you will be so well pleased that when you want a bicycle you will give us your order. We want you to send us a trial order at once, hence this remarkable tire offer.

IF YOU NEED TIRES don't buy any kind at any price until you send for a pair of Hedgethorn Puncture-Proof tires on approval and trial at the special introductory price quoted above; or write for our big Tire and Sundry Catalogue which describes and quotes all makes and kinds of tires at about half the usual prices.

DO NOT WAIT but write us a postal today. **DO NOT THINK OF BUYING** a bicycle or a pair of tires from anyone until you know the new and wonderful offers we are making. It only costs a postal to learn everything. Write it **NOW.**

J. L. MEAD CYCLE COMPANY, CHICAGO, ILL.

Remove the dandruff if you want fine lustrous hair. Give your hair a chance to thrive by using

ED. PINAUD'S

(Eau de Quinine)

HAIR TONIC

Beautiful women in the world of fashion keep their hair healthy and beautiful by regular use of this peerless French preparation.

Try it for yourself—simply send us 10c. (to pay postage and packing) and we will send you enough for three applications—Write to-day.

Write for Free Pocket Mirror and Beauty Book

PARFUMERIE ED. PINAUD

ED. PINAUD BLDG. DEPT. M 13 FIFTH AV., NEW YORK

TEDDY'S HUNT TRIP

PERILS AND PLEASURES OF THE GAME QUEST IN EAST AFRICA.

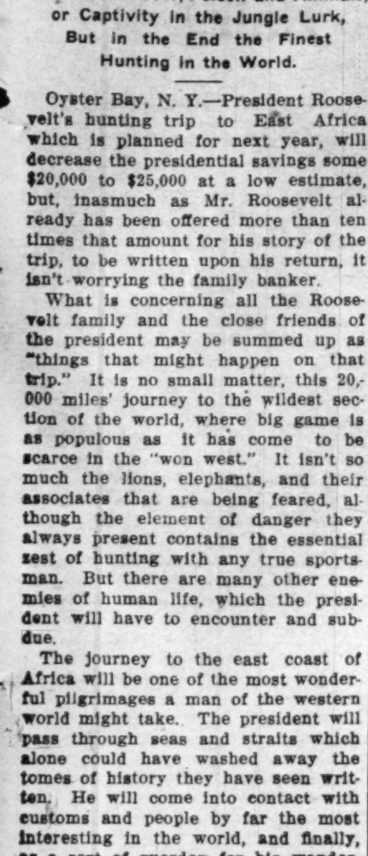
Death from Fever, Poison and Animals, or Captivity in the Jungle Lurk, But in the End the Finest Hunting in the World.

Oyster Bay, N. Y.—President Roosevelt's hunting trip to East Africa which is planned for next year, will decrease the presidential savings some $20,000 to $25,000 at a low estimate, but, inasmuch as Mr. Roosevelt already has been offered more than ten times that amount for his story of the trip, to be written upon his return, it isn't worrying the family banker.

What is concerning all the Roosevelt family and the close friends of the president may be summed up as "things that might happen on that trip." It is no small matter, this 20,000 miles' journey to the wildest section of the world, where big game is as populous as it has come to be scarce in the "won west." It isn't so much the lions, elephants, and their associates that are being feared, although the element of danger they always present contains the essential zest of hunting with any true sportsman. But there are many other enemies of human life, which the president will have to encounter and subdue.

The journey to the east coast of Africa will be one of the most wonderful pilgrimages a man of the western world might take. The president will pass through seas and straits which alone could have washed away the tomes of history they have seen written. He will come into contact with customs and people by far the most interesting in the world, and finally, as a sort of guerdon for his wandering, the traveler will reach Zanzibar (a place which merits its name, Paradise).

It has been called the most interesting 15 square miles in the world, and



East Africa, Where the President Will Hunt.

appears to merit the description. In its scant area the flotsam and jetsam of the eastern world has gathered. It contains, shoulder to shoulder, in its heterogenous people and life, the elements of the finest culture, the deepest ignorance, morality, degeneracy, vice and virtue, more fantastically interwoven into the life of the place than anywhere else in all the world.

Here the president will get his supplies, guides, servants, porters and other blacks who will be his companions on the hunt. From Zanzibar he goes to the chief city of English East Africa and from there plunges into the vast, silent, disease-breeding jungle, where a white man goes with the assurance that death, multiform, pestilent and horrible, lurks in every thicket and stream and tree; a place where the chances of living are reduced to the ultimate natural minimum.

Preceded by his blacks, and followed by more of the same, bearing the rather imposing luggage of the expedition, and, in bad weather, the head of the expedition in a hammock, the president will enter a world vastly different from anything he has ever seen.

The president will not have proceeded far before rebellion will break out in his train. This kind, however, is more easily settled than miners' strikes, and all may be well.

Then he may be overtaken and captured by a native prince, who will require beads, wire, brass and the like to keep him from devoting his distinguished guest to glutting his appetite. Upon finding that his visitor is the late head of a great government, the chief will even become solicitous, send around a few buckets of stinking native beer, even some pellets of bhang, that the president may dream the dream of the hashish eater, and as a last mark of courtesy demand that the president marry a couple or more of his dusky belles. The diplomacy of Mr. Roosevelt will have to be relied upon in this extremity.

In the end, all these perils having been safely passed, Mr. Roosevelt will reach the happiest hunting grounds in all the world, where he may shoot lions, hippopotami, specimens of the buffalo, rhinoceros, bok, etc., till his ammunition runs out or something happens.

Annual Annouucement

E. VOIGT

MANUFACTURING JEWELER

725 7th Street, Northwest

BETWEEN G & H

Everybody has some friend whom they wish to make happy. It may be mother or father, sister or brother. It may be a wife, or it may be a sweetheart — and no better time than Christmas is so appropriate — so suggestive. Nothing makes one feel happier than to gladden the heart of another.

Our stock of Jewelry and Bric-a-brac is now complete. Each individual piece has been carefully selected and we feel satisfied thata visit from you will bear us out that we have as fine a selection as can be found anywhere. Why not give us a call tomorrow?

Any article that you may select will be laid aside and deliveredwhen wanted. Experienced clerks. Polite attention.

WATCHES

We mention here but a few of our specials.

Gnetlemen's 20-year Gold Filled American Stem Winders and Setters, $10.

Ladies' 20-year Gold Filled Stem Winders and Setters, $10.

Gentlemen's 14-karat Solid Gold American Stem Winders and Setters, as cheap as $35.

Children's Solid Silver Watches with Pin Attachment, $3.50; regular price, $4.50.

Ladies' Solid Gold Watches, Open Face, $8.00.

Boys' Solid Silver Watches, $5.00 up.

DIAMONDS.

Put Your Money in Diamonds. No Better Investment Today.

Prices in the Diamond market are advancing, but OUR PRICES HAVE'NT BEEN ADVANCED in some time. We still have a large collection of superb Diamonds which we bought a considerable time ago at lower prices than prevail today.

We shall not advance prices on these stones. We are merchants and not speculators, and our fair percentage of profit is all we ask. So, as long as these Diamonds last, it will be possible to buy them here under the regular market for fine stones.

Ladies' Diamond Rings, $5.00 to $150.

Ladies' Diamond Brooches, $5.50 to $1,000.

Diamond Earrings, $15.00 to $500.00.

Diamond Scarf Pins, $7.00 up.

Diamond Cuff Buttons, $7.00 up.

Diamond Studs, $10.00 up.

We have Ladies' Handsome Diamond Rings set in Tiffany Mounting, which we are selling at $30.00. This will make an appropriate present for Christmas. Every stone a ball of fire.

ESTABLISHED 1873
TELEPHONE NORTH 1595

S. H. HINES

UNDERTAKER, EMBALMER AND FUNERAL DIRECTOR

1715 Fourteenth St., N. W.

GOOD CEMETERY ACCOMMODATIONS Offered

Metallic Caskets on Hand For Shipping

Best Service Guaranteed

Use Hines Cloth Casket.

J. H. Winslow

UNDERTAKER AND PRACTICAL EMBALMER.

ALL WORK FIRST CLASS. TERMS MOST REASONABLE.

TWELFTH AND R STREETS, N. W.

J. H. DABNEY

FUNERAL DIRECTOR.

Hiring, Livery and Sale Stable.

Carriages hired for funerals, parties, balls, receptions, etc.

Horses and carriages kept in first-class style. Satisfaction guaranteed. Business at 1132 Third street northwest. Main office branch at 222 More street, Alexandria, Va.

Telephone for Office, Main 1727.

Telephone call for Stable, Main 1428-5.

OUR STABLES IN FREEMAN'S ALLEY.

Where I can accommodate 50 Horses.

Call and inspect our new and modern stable.

J. H. DABNEY, Prop., 1132 Third Street N. W.

BERRIES ARE RIPE

SOME GOOD METHODS OF PRESERVING AND SERVING.

Blackberry Froth as a Luncheon Dainty—Recipes for Wine and Cordial—Serve Jelly with Whipped Cream.

Blackberry Froth.—Whites of four eggs, one cupful of blackberry juice, two cupfuls of boiling water, one cupful of cold water, one-half box of gelatine, one cupful of sugar. Soak the gelatine in the cold water for one hour, stir the sugar into it and pour the boiling water over them. When they are dissolved add the blackberry juice, strain and set on the ice until the jelly is nearly firm. Beat the whites of the eggs stiff and whip into the jelly a little at a time. Turn into a mold wet with cold water and let it stand until firm. Serve with cream.

Blackberry Wine.—Fill a stone jar with ripe berries and cover with water. Tie a cloth over the jar and let stand for four days to ferment; then mash the berries and strain through a cloth. Add three pounds of brown sugar to every gallon of juice; cover and skim them every morning until clear of fermentation; pour this off carefully from the sediment into a demijohn, cork and set in a cool place. This will be ready to use in two months.

Blackberry Cordial. — Add two pounds of loaf sugar to one gallon of blackberry juice, a tablespoonful each of ground cloves and allspice, two nutmegs grated and a teaspoonful of ground cinnamon. Boil slowly for about 30 minutes, remove from fire and let cool; add a pint of good French brandy, then bottle.

Blackberry Jelly.—Take one quart of berry juice and when it comes to a boil add to it a half box of soaked gelatine, one cupful of sugar and stir over the fire until gelatine dissolves. This will take only a few minutes. Strain into a mold and set away until hardened. Serve this with whipped cream.

Blackberries Preserved.—Do not use fruit that is too ripe, weigh and put into glass jars, filling each one two-thirds full. Put one pound of sugar in a saucepan and one cupful of water to every two pounds of fruit, and let it come slowly to a boil. Pour this syrup hot into the jars over the berries, filling them to the brim. Place the jars in a boiler containing cold water and let the water come to a boil, and when the fruit is scalding hot take out the jars and cover them airtight.

Blackberry Pudding.—Take two cupfuls of stale bread crumbs soaked in two cupfuls of milk, a little salt and three eggs beaten well. Take one and one-half cupfuls of sifted flour and stir into it half a teaspoonful of baking powder; add one and one-half pints of blackberries. Put into a buttered pudding dish and steam for two hours. Serve with a rich sauce.

W. Sidney Pittman
Architect

RENDERING IN MONOTONE, WATER COLOR AND PEN & INK

PATENT DRAWINGS DRAFTING, DETAILING, TRACING BLUE PRINTING

STEEL CONSTRUCTION A SPECIALTY.

Phone: Main 6059—M. Office 494 Louisiana Ave., N. W.

To Keep Away Bugs.

Make frames 12 inches square and four inches deep from any pieces of board at hand, or get a box from the grocer and split it up for the purpose. Set a frame over each hill of cucumbers or melons, and cover with a piece of glass. Amateur photographers who have spoiled negatives on hand can clean them in hot water and use them for this purpose by tacking a couple of cross sticks over the top of the frame to serve as rests for the small glasses. This protects your vines while the first leaves are forming, which is the time to look out for bugs. The glass, of course, must be removed to let in air and moisture at the proper times. By this method one can start much earlier than usual and be sure of protection from frost as well as bugs.

To Remove Blue of Furniture.

Many housewives have been annoyed by the cloudy, blue-gray look which so often appears on mahogany pianos and other pieces of highly polished furniture. For removing such an appearance one woman has very successfully used a solution composed of a tablespoonful of vinegar in a quart of clear water. This applied with a cheesecloth rag, first saturated and then wrung out as dry as possible. The furniture is rubbed very lightly with this and is then polished just as lightly with a dry piece of cheesecloth. If the first application is not successful it may be tried again in a week.

To Keep Lettuce Fresh.

By following the method given below you can always have crisp, fresh lettuce and rarely lose a leaf. As soon as it comes from the grocery plunge it into cold water. The pan must be large and deep enough to cover it entirely and give it room to swell. After about six hours wash it off under cold water; wrap it lightly in a damp towel, put it into a fruit basket—I use a grape basket without top or handle—and set it on the shelf of the refrigerator. It will keep for three or four days and be ready for use at once.—Chicago Tribune.

Breakfast Dish.

Take cold roast veal, left from supper, chop fine with one onion; add two tablespoons of cold oatmeal, salt and pepper to taste, roll into little cakes, dip in eggs and cracker crumbs and fry in butter and lard. Serve with gravy.

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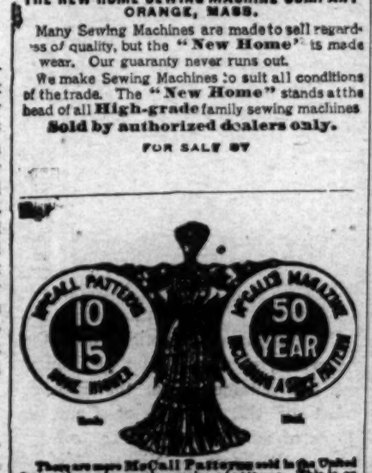

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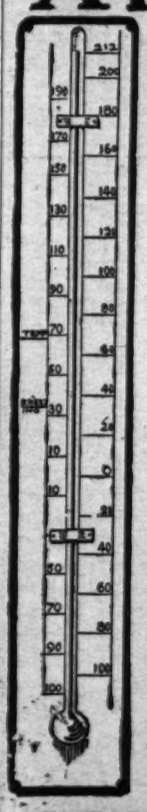

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Biggest Bargains of the year in Furniture, Beds, and Floor Coverings.

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LEGAL NOTICES.

W. C. MARTIN, ATTORNEY.
SUPREME COURT OF THE DISTRICT OF COLUMBIA.
Holding Probate Cort.
No. 15437. Administration.

This is to give notice that the subscriber, of the District of Columbia, has obtained from the Probate Court of the District of Columbia, letters of administration on the estate of Robert W. Taylor, late of the District of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same ,with the vouchers thereof, legally authenticatd, to the subscriber, on or before the 13th day of August, A.D. 1909; otherwise they may by law be excluded from all benefit of said estate.

Given under my hand this 21st day of August, 1908.

William J. Howard,
100 Mass. Ave. N. W.

Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.
W. C. Martin, Attorney.

L. MELENDEZ KING,
ATTORNEY.
SUPREME COURT OF THE DISTRICT OF COLUMBIA.
Holding Probate Court.
No. 14994.

In re Estate of Robert E. Walker, deceased.

The object of the petition filed in this cause is to sell the real estate owned by decedent for the payment of debts, the petition being filed by the administrator. On motion of the administrator, it is this 18th day of August, 1908, ordered that Eva Parham, Cora Parham, Amanda Parham, Oakley Parham, and Amelia Hardy, non-resident heirs-at-law and next of kin of Robert E. Walker, deceased cause their appearances to be entered herein on or before the fortieth day, exclusive of Sundays and legal holidays, occurring after the date of the first publication of this order; otherwise the cause will be proceeded with as in case of default. Provided, a copy of this order is published at least once a week for three successive weeks in the "Washington Law Reporter" and the "Washington Bee."

Job Barnard,
A True Copy. Justice.
Wills.

Attest: James Tanner, Register of

W. C. MARTIN, ATTORNEY.
SUPREME COURT OF THE DISTRICT OF COLUMBIA.
Holding Probate Court.
No. 15353. Administration.

This is to give notice that the subscriber, of the District of Columbia, has obtained from the Probate Court of the District of Columbia letters of administration c. t.a. on the estate of Emily Haynes, alias Haines, late of the District of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers threof, legally authenticated, to the subscriber, on or before the 25th day of August A. D. 1909; otherwise they may by law be excluded from all benefit of said estate.

Given under my hand this 25th day of August, 1908.

Robert F. Ward,
434 Ninth St. S.W.

Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.
W. C. Martin, Attorney.

A "Waterloo" awaits certain self-constituted "race leaders." Failures on the skirmish lines should prove a warning.

LEGAL NOTICES

W. C. MARTIN, ATTORNEY.
Supreme Court of the District of Columbia.
Holding Probate Court.
No. 15353. Administration Docket
Estate of Emily Haines, a'ias Haynes, Deceased.

Application having been made herein for probate of the last will and testament of said deceased, and for letters of administration, with a copy of the will thereto annexed, on said estate, by Martha Gant, it is ordered this 16th day of July, A.D. 1908, that Henry Jacskon, Robert Jackson and James Jackson, and all others concerned, apear in said Court on Tuesday, the 18th day of August, A.D. 1908, to show cause why such application should not be granted. Let notice hereof be published in the "Washington Law Reporter" and "The Washington Bee" once in each of three successive weeks before the return day herein mentioned — the first publication to be not less than 30 days before said return day.

Wright, Jsutice.

Attest: James Tanner, Register of Wils for the District of Columbia, Clerk of the Probate Court.

JAMES F. BUNDY, ATTORNEY.
Supreme Court of the District of Columbia.
Holding Probate Court.
No. 15363. Administration Docket 38
Estate of Susan Reed, Deceased.

Application having been made herein for probate of the last will and testament of said deceased, and for letters of administration (with the said will annexed) on said estate, to issue to Walker J. Robinson by Georgia Bland Braxton (a niece of said deceased), it is ordered this third day of August A. D. 1908, that Rebecca Burr and Lucy Harding and all others concerned, appear in said Court on Friday, the 11th day of September, A.D. 1908, at 10 o'clock a.m., to show cause why such application should not be granted. Let notice hereof be published in the "Washington Law Reporter" and the "Washington Bee" once in each of three successive weeks before the return day herein mentioned — the first publication to be not less than thirty days before said return day.

Job Barnard, Justice.

Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.
James F. Bundy, Attorney.

THOMAS WALKER, ATTORNEY
Supreme Court of the District of Columbia,
Holding Probate Court.
No. 15253. Administration.
This is to give notice:

That the subscriber, of the District of Columbia, has obtained from the Probate Court of the District of Columbia, letters of administration on the estate of George Grice, late of the Districte of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers thereof, legally authenticated, to the subscriber, on or before the 6th day of August, A. D. 1909; otherwise they may by law be excluded from all benefit of said estate.

Given under my hand this 6th day of August, 1908.

Thomas Walker,
506 Fifth Street Northwest.

Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.
Thomas Walker, Attorney.

THOMAS WALKER, ATTORNEY.
Supreme Court of the District of Columbia.
Holding Probate Court.
No. 15291. Administration.

This is to give notice, that the subscriber, of the District of Columbia, has obtained from the Probate Court of the District of Coumbia letters of adminstration, c.t.a., on the estate of Rebecca S. Nichols, late of the District of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers thereof, legally authenticated, to the subscriber, on or before the 14th day of August, A.D. 1909; otherwise they may by law be excluded from all benefit of said estate.

Given under by hand this 14th day of August, 1908.

Thomas Walekr,
506 Fifth Street Northwest.

Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.
Thomas Walker, Attorney.

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MADAM ROBINSON

A Beautiful Hair Dressing and Tonic for the Hair!

Read what Madam Robinson, the Famous Black Patti, Queen of the Opera, says of Kink-ine

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Kink-ine Hair Dressing is a *delightful perfumed* tonic *prepared* largely for the use of *colored people;* is guaranteed to be absolutely safe and harmless. It makes *harsh, stubborn, kinky, curly hair soft, silky* and *glossy,* enables you to comb it with ease and to dress it in any style that you may wish.

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Removes and prevents dandruff, invigorates the scalp, stops the hair from falling out or breaking off and gives it new life and vigor.
Absolutely harmless—used with splendid results even on the youngest children.
Delicately perfumed, its use is a pleasure, as ladies of refinement everywhere declare.
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FORD'S HAIR POMADE is made only in Chicago by the above firm.
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Thomas Walker, Attorney,
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